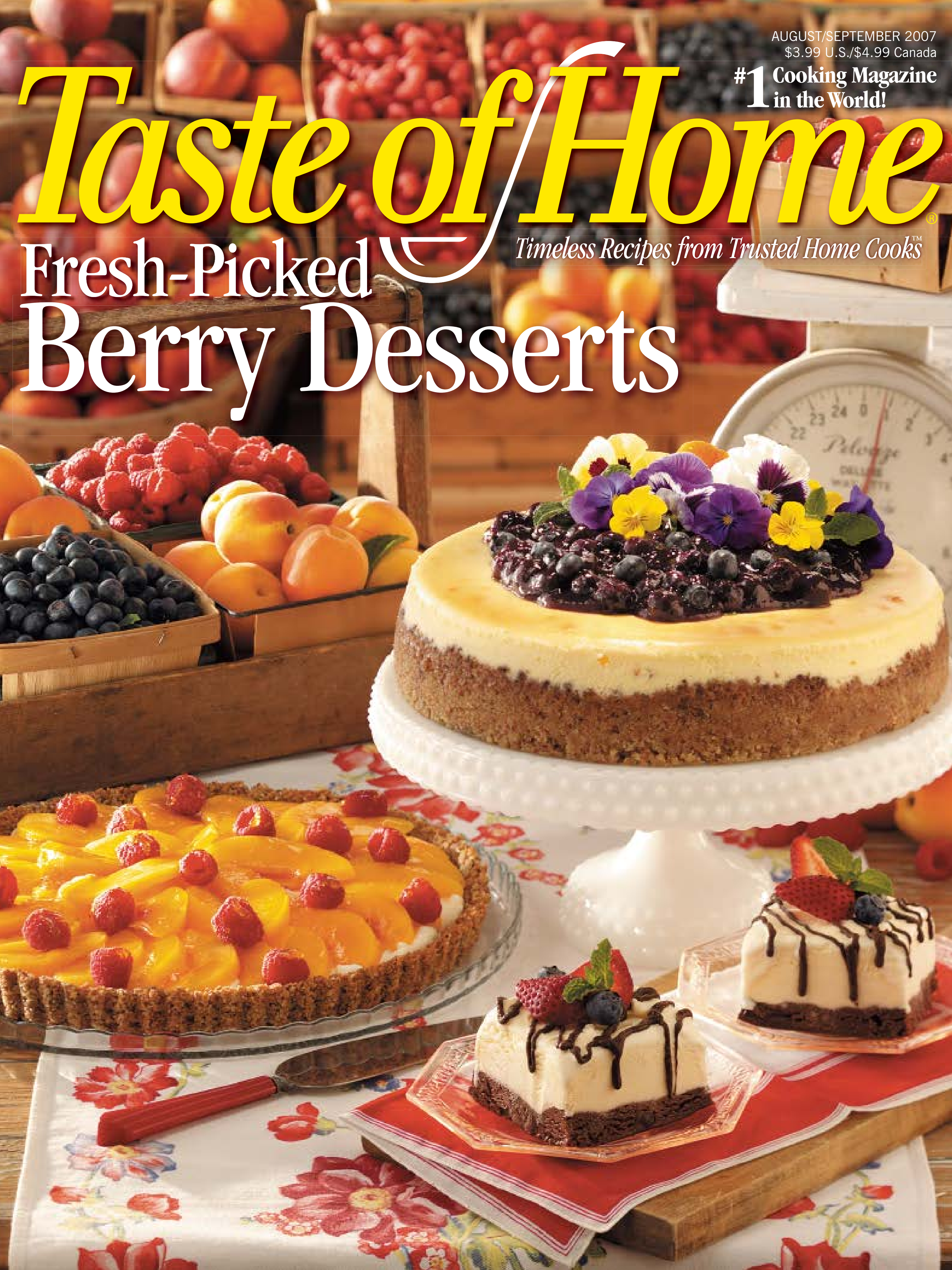

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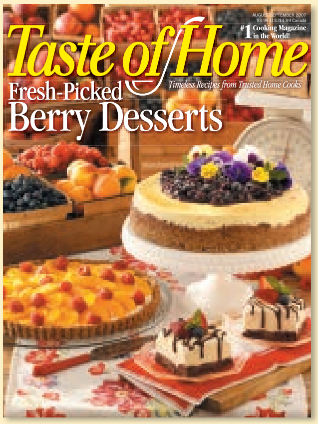


Served on Our Cover...

Summer Celebration Ice Cream Cake, p. 33

Blueberry Cheesecake, p. 53

Peaches 'n' Cream Tart, p. 53



Cover photo: Rob Hagen
Set stylist: Stephanie Marchese
Food stylists: Mary Franz, Jim Rude

Features

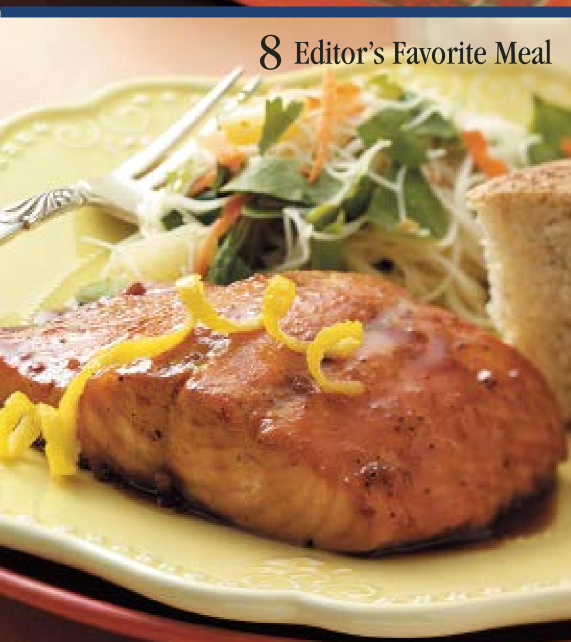


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For subscriber-only BONUS recipes and features, visit *www.tasteofhome.com/plus*. You'll find...

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- Bonus blue-ribbon recipes
- More tailgating favorites—and a video
- Party-perfect appetizers and snacks
- Chocolate lovers can't get enough
- 30-minute meals for busy days
- Neat kitchen was once a shop!

Table Talk

Behind the scenes at Taste of Home

What a sweet job we had judging more than 4,000 entries in our "Creative Cakes" contest! And, as you might imagine, it was a huge undertaking. First, we editors looked at every photo entered—even projecting those sent by E-mail onto a large screen to get a good look.

Then, we assembled a panel that included several of our food stylists to vote on the top contenders. As they looked for the most distinctive entries with the best visual impact, the judges oohed and aahed over the fancy cakes, chuckled at the funny ones—and, overall, were mighty impressed with the imagination and talent shown.

Turn to page 14 to see the winners and visit *www.tasteofhome.com* for the runner-up cakes plus more eye-catching entries. Also, see page 66 for the "sweet path" to making one of the first-prize winners!

We Loved Your Parties



Although only a photo of the cake was required for the contest, some entries included snapshots of the happy cake maker or delighted recipient. For example, Gayle Fill (right) of Stockbridge, Michigan sent the cute shot at right, explaining, "When our grandson, Miller, turned 4, he wanted a camouflage Jeep cake for his birthday. I made one using two 9- by 13-inch cakes for the Jeep and 6-inch round cakes for the tires.

"His grandpa came up with parts like a piece of Plexiglas for the windshield and small driveway reflectors for the lights. We had so much fun figuring it all out!"

"Back to School" for Great Cooking Ideas!



Our *Taste of Home* Cooking School turned out to be a special reunion for Winnie Shafer and her family. She writes, "My sisters, brother and I—the Humbert siblings—all attended your *TOH* cooking show last spring at the Susquenita High School in Duncannon, Pennsylvania (left). We graduated from 1969 through 1978, and it was the first time we had all been back at the school at the same time since the 1970s. We had a great evening!"

The fall Cooking School schedules are on pages 54 and 61. Hope you'll join us at one near you!

Our Editor in Chief Hit the Road!

Last fall, *TOH's* Catherine Cassidy made a nationwide tour to introduce *The Taste of Home Cookbook* and inspired local cooking contests along the way.

"I was happy to read in the newspaper that Catherine would be at a bookstore in Lexington, and the store was sponsoring a potluck recipe contest to coincide with the promotion," wrote field editor Anna Jean Allen of West Liberty, Kentucky. "I entered my buttermilk cake and was tickled pink to be called in for the final judging."

See Catherine and Anna Jean on page 48, with five winning recipes from the "road trip." There are 20 more finalists' recipes on our Web site.

Beginning in September, *The Taste of Home Cookbook* will include a free interactive CD with 473 new recipes and entertaining ideas. More about that next time.

Enjoy this issue…it's sure to whet your appetite! —*The Taste of Home Staff*

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Senior Art Director Sandra L. Ploy

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Assistant Editor Melissa Phaneuf

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Test Kitchen Home Economists
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Photographers
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Senior Food Stylist
Sarah Thompson

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Assistant Food Stylists
Kaitlyn Besasie, Alynna Malson

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Vol. 15, No. 4, August/September 2007 © Reiman Media Group, Inc., 2007. "TASTE OF HOME" (ISSN 1071-5878) (USPS 010-444) (Canadian GST No. 876052820 RT). (Canadian Distribution) Publications Mail Agreement No. 40065693.

"Periodicals postage paid at Greendale, WI and additional mailing offices." Published bimonthly, by Reiman Publications, for people who love *practical* cooking. **Printed in USA.** *Taste of Home* is a registered trademark of Reiman Media Group, Inc.

Editorial offices: 5400 S. 60th St., Greendale WI 53129-1404. Send stamped return envelope with photos, manuscripts and inquiries. Material in this publication *may not be reproduced in any form without permission.* "POSTMASTER: Send address changes to Taste of Home, P.O. Box 992, Greendale WI 53129-0992." Return undeliverable Canadian addresses to: Customer Service, P.O. Box 905, Niagara Falls ON, L2E 7L1.

Subscription prices in U.S.: $19.98 for 1 yr., $29.98 for 2 yrs., $39.98 for 3 yrs. (Canada: 1 yr., $23.98 CDN plus 6% GST or 14% HST, where applicable; international subscriptions: $25.98 per year, U.S. funds prepaid.) Send new subscriptions to P.O. Box 5294, Harlan IA 51593-0794. Allow 4-6 weeks.

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Blue-Ribbon Recipes



Butterscotch Swirl Cake, Triple-Apple Pie and Golden Lemon Bread are winning fare. Recipes are below and on the next page.

Looking for recipes guaranteed to win raves? These showstoppers have earned awards at fairs and festivals throughout the nation, and they've passed with flying colors in the *Taste of Home* Test Kitchen. So, get out your measuring cups and ingredients...and impress family and friends with recipes sure to satisfy.

Butterscotch Swirl Cake

- **PREP: 30 min.**
- **BAKE: 65 min. + cooling**



"I was tickled when my swirled dessert took first place and 'Best of Division' at the Los Angeles County Fair," says field editor Marina Castle-Henry of Burbank, California. "People hovered over it, commenting on how pretty it looked. I was basking in all the attention."

- **1 cup butter, softened**
- **2 cups sugar**
- **6 eggs**
- **3 teaspoons rum extract**
- **1 teaspoon vanilla extract**
- **3 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1 teaspoon baking powder**
- **1 cup (8 ounces) sour cream**
- **1 package (3.4 ounces) instant butterscotch pudding mix**
- **3/4 cup butterscotch ice cream topping**

BUTTERSCOTCH GLAZE:

- **1/4 cup butter, cubed**
- **1/4 cup packed brown sugar**
- **2 tablespoons milk**
- **1 cup confectioners' sugar**
- **1 teaspoon vanilla extract**
- **1/4 cup chopped pecans**

In a large mixing bowl, cream butter and sugar until light and fluffy. Add 5 eggs, one at a time, beating well after each addition. Stir in extracts. Combine the flour, baking soda and baking powder; add to creamed mixture alternately with sour cream, beating well after each addition.

Transfer 2 cups of batter to another large mixing bowl; beat in the pudding mix, butterscotch topping and remaining egg until well blended. Pour half of the plain batter into a greased and floured 10-in. fluted tube pan. Top with half of the butterscotch batter; cut through with a knife to swirl. Repeat layers and swirl.

Bake at 350° for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For glaze, in a small saucepan, combine the butter, brown sugar and milk. Bring to a boil. Remove from the heat; add confectioners' sugar and vanilla. Beat until smooth and creamy. Drizzle over cake; sprinkle with pecans. **Yield:** 12 servings.

Blue-Ribbon Recipes continued...→

Golden Lemon Bread

(Pictured on page 5)

❧ **PREP: 20 min.**
❧ **BAKE: 55 min. + cooling**

"This wonderful bread, made from my grandmother's recipe, won 'Best of Show' at the New Mexico State Fair," says Marjorie Rose of Albuquerque. "My grandchildren love it."

1/2 cup shortening
1 cup sugar
2 eggs
1-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup milk

GLAZE:

1/2 cup confectioners' sugar
2 teaspoons grated lemon peel
2 to 3 tablespoons lemon juice

In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350° for 55-60 minutes or until a toothpick inserted near the center comes out clean. Place pan on a wire rack.

Combine the glaze ingredients; immediately pour over warm bread. Cool completely before removing from pan. **Yield:** 1 loaf.

Triple-Apple Pie

(Pictured on page 5)

❧ **PREP: 30 min.**
❧ **BAKE: 50 min. + cooling**

Showcasing apples in three forms, Louise Piper's mouth-watering pie scored high with judges at the Iowa State Fair. "It won the blue ribbon in the Double Crust Apple Pie class in a contest sponsored by Iowa Fruit and Vegetable Growers," says Louise, of Rolfe, Iowa. "It's my own original recipe, plus I used my homemade apple jelly in the pie."

5-1/2 cups thinly sliced peeled tart apples
1/4 cup apple cider *or* juice
1/3 cup apple jelly, melted
1 cup sugar
3 tablespoons all-purpose flour
1 tablespoon quick-cooking tapioca
1/8 teaspoon salt
Pastry for double-crust pie (9 inches)
2 tablespoons butter

In a large bowl, combine the apples, cider and jelly. Combine the sugar, flour, tapioca and salt; add to apple mixture and toss gently to coat. Let stand for 15 minutes.

Meanwhile, line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Add filling; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Cover edges loosely with foil.

Bake at 400° for 20 minutes. Remove foil; bake 30-35 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack. **Yield:** 6-8 servings.

Georgia Peanut Salsa (Below)

❧ **PREP: 25 min. + chilling**



Former President Jimmy Carter gave first place to this zippy salsa at the Plains Peanut Festival in his Georgia hometown.

Mother-daughter team Lane and Elizabeth McCloud came up with the recipe just days before the competition. "Although we weren't allowed in the judging room, we later saw a tape of President Carter tasting our salsa and saying, 'Mmmmmm…that's good,'" says Lane, who lives in Siloam Springs, Arkansas. "Elizabeth was only 9 at the time, but it's a day she'll never forget."

3 plum tomatoes, seeded and chopped
1 jar (8 ounces) picante sauce
1 can (11 ounces) white *or* shoepeg corn, drained
1/3 cup Italian salad dressing
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
4 green onions, thinly sliced
1/2 cup minced fresh cilantro
2 garlic cloves, minced
2-1/2 cups salted roasted peanuts *or* boiled peanuts
Hot pepper sauce, optional
Tortilla chips

In a large bowl, combine the first nine ingredients. Cover and refrigerate for at least 8 hours.

Just before serving, stir in peanuts and pepper sauce if desired. Serve with tortilla chips. **Yield:** about 6-1/2 cups.

Editor's Note: This recipe was tested with salted peanuts, but the original recipe used boiled peanuts, which are often available in the South.



Food for Thought: When we lose, I eat. When we win, I eat. I also eat when we're rained out. —Tommy Lasorda, baseball-team manager



Seasoned Crab Cakes and Hambalaya Corn Bread are sure to please.

Seasoned Crab Cakes

❧ **PREP: 20 min. + chilling**
❧ **COOK: 10 min.**

At the National Hard Crab Derby in Chrisfield, Maryland, these scrumptious crab cakes won first place for field editor Betsy Hedeman of Timonium, Maryland. "I entered them on a whim after trying many crab cake recipes for my family," she recalls. "We think these are delicious and hope you do, too."

- **3 cans (6 ounces *each*) crabmeat, drained, flaked and cartilage removed**
- **1 cup cubed bread**
- **2 eggs**
- **3 tablespoons mayonnaise**
- **3 tablespoons half-and-half cream**
- **1 tablespoon lemon juice**
- **1 tablespoon butter, melted**
- **1-1/2 teaspoons seafood seasoning**
- **1 teaspoon Worcestershire sauce**
- **1 teaspoon salt**
- **1/2 cup dry bread crumbs**
- **1/2 cup vegetable oil**

In a large bowl, combine crab and bread cubes. In another bowl, whisk the eggs, mayonnaise, cream, lemon juice, butter, seafood seasoning, Worcestershire sauce and salt. Add to crab mixture and mix gently (mixture will be moist).

Place bread crumbs in a shallow dish. Drop crab mixture by 1/3 cupfuls into crumbs; shape each into a 3/4-in.-thick patty. Carefully turn to coat. Cover and refrigerate for at least 2 hours.

In a large skillet, cook crab cakes in oil for 4-5 minutes on each side or until golden brown and crispy. **Yield:** 8 crab cakes.

Hambalaya Corn Bread

❧ **PREP: 25 min.**
❧ **BAKE: 20 min.**



Donna Thomas from Dallas has won over 200 ribbons for foods she's entered at the State Fair of Texas. Among them is this savory corn bread, laced with sausage and ham, that took the blue ribbon in the corn bread cook-off. "It's practically a meal in itself!" notes Donna.

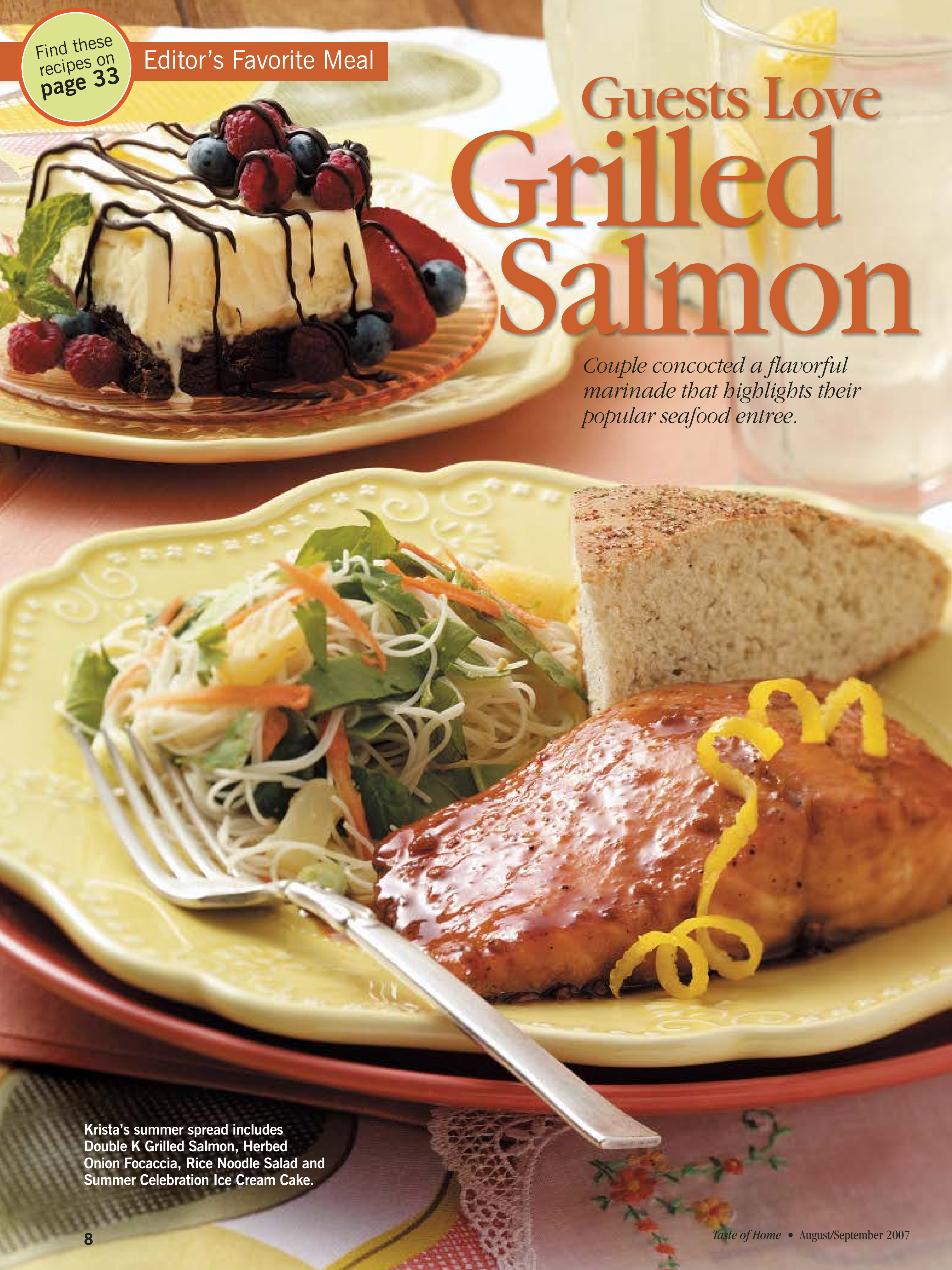
- **1/2 cup chopped green pepper**
- **1/2 cup chopped green onions**
- **3 tablespoons butter**
- **1-1/4 cups all-purpose flour**
- **1 cup yellow cornmeal**
- **1-1/2 teaspoons baking soda**
- **1/2 teaspoon salt**
- **2 eggs, beaten**
- **2 cups buttermilk**
- **1 cup diced fully cooked ham**
- **1/3 pound bulk pork sausage, cooked and drained**

In a large skillet, saute green pepper and onions in butter until tender. In a bowl, combine the flour, cornmeal, baking soda and salt. In another bowl, combine eggs and buttermilk; stir into dry ingredients just until moistened. Fold in the ham, sausage and green pepper mixture.

Transfer to a greased 10-in. ovenproof skillet or 9-in. square baking pan. Bake at 425° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Serve warm. Refrigerate leftovers. **Yield:** 8 servings.



You be the judge. For more blue-ribbon-winning recipes your family will love, visit **www.tasteofhome.com/plus.**



Find these recipes on page 33

Editor's Favorite Meal

Guests Love Grilled Salmon

Couple concocted a flavorful marinade that highlights their popular seafood entree.

Krista's summer spread includes Double K Grilled Salmon, Herbed Onion Focaccia, Rice Noodle Salad and Summer Celebration Ice Cream Cake.



"I'm a big believer in not running to the store to buy one fancy ingredient I'll use only once. I always find a substitute, and if I can't, I just make something different."

By Krista Frank
Rhododendron, Oregon

When we have company in the summer, I don't think twice about what to serve. Our favorite "impress-the-guests" meal is Double K Grilled Salmon, Herbed Onion Focaccia, Rice Noodle Salad and Summer Celebration Ice Cream Cake.

Each item is easy to prepare, and many parts of this menu can be made in advance, which is great. (Find the recipes on page 33.)

My husband, Kevin, is a fly fisherman, and we love to cook his catch of salmon or steelhead. Double K Grilled Salmon is our "signature" dish.

Upon trying it for the first time, one of Kevin's friends said he could eat this fish for the rest of his life and be perfectly happy. We are very proud of this recipe and playfully titled it "Double K" for our two first names.

It came about when we looked for a spicy teriyaki-style marinade but couldn't find one we really liked. I checked cookbooks, taking note of ratios of sugar to vinegar and other ingredients used in marinades. We then combed our cupboards and drawers to see what we had in stock at home.

I started adding small amounts of all the ingredients until we came up with exactly what we wanted. I'm a big believer in not running to the store to buy one fancy ingredient I'll use only once. I always find a substitute, and if I can't, I just make something different.

Bread Has Oomph!

Herbed Onion Focaccia is one of my old standbys that goes well with so many meals. I'd tried a bread recipe that called for just the onion. It was good but needed more oomph. Since I love basil and throw it into many dishes, I thought it might also spark up the bread.

Best served warm, its crust is crisp and salty. Inside, it's tender and pleasantly seasoned. The next day, it makes the best toast you've ever had! Over the years, I've given out this recipe more often than just about any other.

Although I make my Rice Noodle Salad more frequently in the summer, I serve it year-round. It's a fun and different side dish to take to a potluck. Sometimes, I add grilled or stir-fried chicken or beef to make it an all-in-one meal. I use its peanut dressing as a sauce in stir-fries, too.

I wanted to make my younger son an ice cream cake one year for his summer birthday, as he prefers ice cream to cake. He picked the ice cream flavors, and I used my brownies as a crust. Summer Celebration Ice Cream Cake has become his birthday tradition—we change the ice cream flavors depending on his favorites each particular year.

As an option, you can make individual servings of this refreshing dessert by baking the brownies in muffin tins.

Stretch-the-Dollar Start

My interest in cooking developed when Kevin and I were newlyweds with little extra money. I began watching a few local cooking shows on public TV with greater interest and checking out cookbooks and cooking magazines at the library. I also promised myself that each time I went to the store, I would buy one new ingredient or spice I hadn't tried before.

It was challenging to see how little I could spend at the grocery store and how far I could make the food go. I've come a long way as a cook as a result of experimenting while feeding my husband and our two growing sons.

My friends now call me for family-friendly meal ideas and help when they cook and bake—that makes me feel really great!

We live in a small community at the base of Mt. Hood, about 1 hour east of Portland. As a family, we like to hike mountain trails near our home. Many are historic wagon train routes. One trail not far from us takes you to a place where you can see rope burns in trees that were used as leverage in lowering wagons down a cliff.

Our area is wonderful for fly-fishing, camping and snowshoeing in the winter. In summer, we like to drive to the coast to go crabbing and spend time at the beach.

But no matter what the season, we love to share good food, like this favorite meal. Hope you'll like it, too.

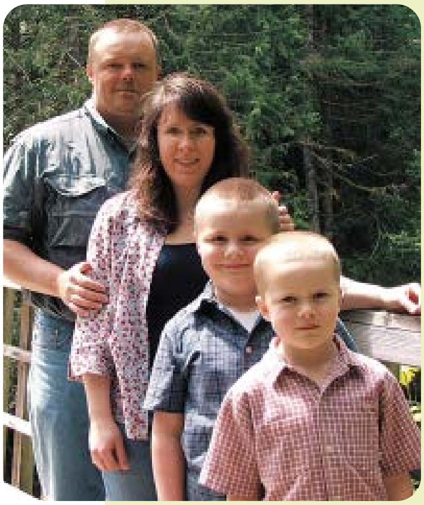
Field Editor:
Krista Frank
Rhododendron, Oregon

Family: Krista and Kevin have two sons, Michael, 9, and Jonathan, 7. Kevin works in industrial sales.

Job: Krista is a substitute teacher and an aspiring children's book and cookbook author.

Activities: Coordinator of a school/community cookbook, senior center volunteer, Red Cross blood drive coordinator and women's retreat planner at church.

Hobbies: Quilting, knitting, making jewelry, reading Christian mysteries and cooking mysteries. "I liked *Catering to Nobody* and others in the series by Diane Mott Davidson."

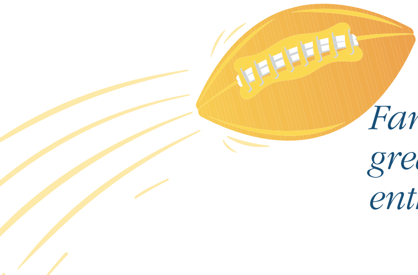


Oregon's natural beauty draws Kevin, Krista, Michael and Jonathan Frank outdoors for summer hiking and fishing.



Score points with Green Bean and Mozzarella Salad, Southwestern Backyard Burgers, Apricot Pastry Bars and Smackin' Good Snack Mix.

Tasty TAILGATING



Fan fare at its best, these recipes are great for rallying sports enthusiasts before or after the game.

Green Bean and Mozzarella Salad

PREP: 20 min. + chilling

Your tailgate bunch will love this bright, tasty salad from Stasha Wampler of Clinchport, Virginia. It's easy to make and take.

- **2 cups cut fresh green beans (2-inch pieces)**
- **6 plum tomatoes, sliced**
- **1 block (8 ounces) mozzarella cheese, cubed**
- **1/2 cup Italian salad dressing**
- **1/3 cup minced fresh basil**
- **1/4 teaspoon salt**
- **1/8 teaspoon pepper**

Place beans in a small saucepan and cover with water. Bring to a boil; cook, uncovered, for 6-8 minutes or until crisp-tender. Drain and rinse in cold water.

Place beans in a large salad bowl. Add the remaining ingredients; gently toss to coat. Cover and refrigerate for 1 hour before serving. **Yield:** 6-8 servings.

Southwestern Backyard Burgers

PREP/TOTAL TIME: 30 min.

Whether you're in a stadium parking lot or on your patio, these hearty burgers from Robert Hodges of San Diego, California are great on the grill. "Sometimes I make six patties rather than eight with this mixture because I like my burgers bigger and better!" he notes.

- **1 can (4 ounces) chopped green chilies**
- **1/4 cup Worcestershire sauce**
- **1/2 teaspoon hickory Liquid Smoke, optional**
- **1/2 cup crushed butter-flavored crackers (about 12 crackers)**
- **4-1/2 teaspoons chili powder**
- **3 teaspoons ground cumin**
- **1/2 teaspoon salt**
- **1/2 teaspoon pepper**
- **2 pounds lean ground beef**
- **1/2 pound bulk pork sausage**
- **8 slices pepper Jack cheese**
- **8 sesame seed hamburger buns, split**
- **Lettuce leaves, optional**

In a bowl, combine the first eight ingredients. Crumble beef and sausage over mixture and mix well. Shape into eight patties.

Grill, covered, over medium heat for 5-7 minutes on each side or until no longer pink. Top with cheese. Grill 1 minute longer or until cheese is melted.

Grill buns, cut side down, for 1-2 minutes or until toasted. Serve burgers on buns with lettuce if desired. **Yield:** 8 servings.

Apricot Pastry Bars

PREP: 45 min.
BAKE: 35 min. + cooling

Perfect for a casual gathering or a fancier event, this recipe from field editor Nancy Foust of Stoneboro, Pennsylvania is a crowd-pleaser. "These special bars were among 40 kinds of cookies and bars I made for my niece's wedding reception," she says.

- **4 cups all-purpose flour**
- **1 cup plus 2 tablespoons sugar, *divided***
- **3 teaspoons baking powder**
- **1/2 teaspoon salt**
- **1/4 teaspoon baking soda**
- **1 cup shortening**
- **3 eggs, *separated***
- **1/4 cup milk**
- **1-1/2 teaspoons vanilla extract**
- **4 cans (12 ounces *each*) apricot filling**
- **1 cup chopped walnuts**

In a large bowl, combine the flour, 1 cup sugar, baking powder, salt and baking soda. Cut in shortening until mixture resembles coarse crumbs.

In a small bowl, whisk the egg yolks, 2 egg whites, milk and vanilla; gradually add to crumb mixture, tossing with a fork until dough forms a ball. Divide in half, making one portion slightly larger.

Roll out larger portion of dough between two large sheets of waxed paper into a 17-in. x 12-in. rectangle. Transfer to an ungreased 15-in. x 10-in. x 1-in. baking pan. Press pastry onto the bottom and up the sides of pan; trim pastry even with top edges. Spread apricot filling over dough; sprinkle with walnuts.

Roll out remaining pastry to fit top of pan; place over filling. Trim, seal and flute edges. Cut slits in top. Whisk remaining egg white; brush over pastry. Sprinkle with remaining sugar.

Bake at 350° for 35-40 minutes or until golden brown. Cool on a wire rack. **Yield:** about 4 dozen.

Smackin' Good Snack Mix

PREP: 15 min.
BAKE: 40 min. + cooling

Tailgaters love to munch, so this crunchy snack mix is a must for a pregame spread. "Everyone who has tried it likes it," says Lucile Cline of Wichita, Kansas. A retired extension home economist, Lucile won a ribbon at her state fair with this recipe.

- **6 cups original Bugles**
- **5 cups nacho cheese-flavored Bugles**
- **4 cups miniature cheese crackers**
- **1 package (6 ounces) miniature colored fish-shaped crackers**
- **3 cups miniature pretzels**
- **2 cups Crispix**
- **2 cups lightly salted cashews**
- **3/4 cup butter-flavored popcorn oil**
- **2 envelopes (1 ounce *each*) ranch salad dressing mix**

In a large bowl, combine the first seven ingredients. Combine oil and dressing mix; pour over cracker mixture and toss to coat.

Transfer to three greased 15-in. x 10-in. x 1-in. baking pans. Bake at 250° for 40-45 minutes or until crisp, stirring occasionally. Cool on wire racks. Store in an airtight container. **Yield:** 6 quarts.

Parking-lot picks! Add to your tailgate party menu with more great open-air recipes at **www.tasteofhome.com/plus.**

Food for Thought: Hunger is the most primitive and permanent of human wants...but manners conceal the fact that at the table we are animals feeding. —John Erskine

Find these recipes on page 35



Sherry Smith's family loves her Grilled Sirloin Roast, Sour Cream Potatoes, Berry Tossed Salad and Coconut Pineapple Cake.

Meat-and-Potatoes *Perfection*

A summertime favorite, her mom's menu is classic and comforting.

By Krista Smith Kliebenstein
Broomfield, Colorado

When I was 11 years old, I decided to become a vegetarian. We were a very meat-and-potatoes kind of family, but my mother respected my decision and took the time to adapt her recipes so I could follow my special diet…which I did until I graduated from college.

That's typical of my mom, Sherry Smith (shown at right with me). She has always put family first. I have fond memories of bringing the best homemade goodies to school for birthdays and bake sales. Her willingness to cook and bake for my events (and those of my sister, Stacey, and brother, Craig) made me feel special.

A few years ago, I found Mom's list for cooking at Christmastime. It included a dozen cookies and candies, seven side dishes and an entree. Seeing that list made me appreciate how hard she worked to make the holidays for our entire extended family so special.

One of Her Best

The five of us—Mom; my dad, Jeff; and us kids—ate dinner together every night, and she was the sole chef. As I got older, she'd let me help. Of all the scrumptious dinners she has prepared, I think one of her best is Grilled Sirloin Roast, Sour Cream Potatoes, Berry Tossed Salad and Coconut Pineapple Cake.

Her saucy grilled roast is always a hit, especially at summer gatherings. It's easy to put together and doesn't require a lot of attention.

With their mild garlic-herb flavor, Sour Cream Potatoes go so well with the roast. This rich, tasty side dish is real comfort food!

A creamy raspberry dressing highlights Berry Tossed Salad, a pretty combination of strawberries, kiwifruit, red onion, feta cheese and almonds. It fits in nicely at sit-down holiday dinners as well as casual backyard barbecues.

Coconut Pineapple Cake is a delight with chunks of pineapple, chopped walnuts and fluffy coconut frosting. Sometimes my mom will leave out the walnuts, particularly when she's taking the cake to a function, where someone might have an allergy.

Mom stayed at home while raising her three children but still did the bookkeeping for my father's business. He recently retired after 43 years as a financial adviser. They live nearby, in Fort Collins, Colorado.

My husband, Nick, is also a financial adviser. We have two daughters—Evelyn, 3, and Nora, 1. I'm pursuing a master's degree in counseling psychology and also do freelance writing.



You'll find Sherry's recipes on page 35.

Cookie-Baking Tradition

I'm not much of a baker, so every year my mom makes Christmas cookies with my daughters, who love that special time with their "nana."

Mom, who grew up in Wisconsin, has baking in her blood. Her father was a baker, and she often cooked with her mother.

My mother, sister and I share a special bond through cooking. We often call and E-mail each other with new and interesting recipes. (Stacey and her family live in Illinois; my brother and his family are in Wisconsin.)

When Stacey and I had our babies, Mom came to our homes to help, making sure we had home-cooked dinners. It was a lifesaver! She's always there for us, whether she's taking care of my daughters so I can attend class or flying to Illinois if my sister needs her.

She and Dad are active in their church, and you might say Mom "ministers" with her cooking. Anytime there's a special occasion or event, she bakes delicious goodies to share.

I'm happy I could share this menu with you and hope your family enjoys it as much as our family does.

Recall Your Mom's Best?
If we feature your mom's meal, you'll earn $75. Send at least four recipes with background information. See Contributor Guidelines on page 62 or on our Web site to find out more.

Creative Cakes Contest Winners!

Awestruck. There's no better way to describe the reaction of the *Taste of Home* staff as we witnessed more than 4,000 entries flood in for our recent "Creative Cakes" contest. Our judges were swept away by magical swirls of buttercream icing, fondant in all its glory, cascading gumpaste flowers, sparkling candies and lots of luster dust!

We were so captivated by the cute, elegant and fun cakes that we added a third-place prize to each category plus a host of runners-up.

Read about the winners here and on pages 16-17, then go to *www.tasteofhome.com* to see the runners-up. For even more cake-decorating fun, turn to page 66.

Shaped & Cutout Cake Winners



Luscious Luggage

First Place—Discovering a personal talent sometimes takes a small leap of faith and lots of practice. That's how ***Leslie Merritt, Laguna Niguel, California***, unearthed her passion for cake decorating. Leslie, who works full-time at an investment firm, began her new hobby 5 years ago.

"I've never taken a class or had any training...just lots of practice in the kitchen," she says.

Family and friends took notice of Leslie's abilities and began asking her to decorate cakes for special occasions. Her luggage cake received a double thumbs-up at a friend's wedding and a nod of approval from our judges. The cake, which feeds over 300 people, took Leslie 3 days to make.

"The couple wanted old leather luggage with edible travel stickers, so I created three suitcase cakes and covered them with my homemade chocolate fondant.

"I added stitching and small chocolate rivets (brushed with luster dust), and attached fondant handles and buckles. I topped the cake with a chocolate camera and cruise ship, and I added edible orchids the day of the wedding.

"When my friends saw their cake, they were ecstatic. They still talk about it today," Leslie says.

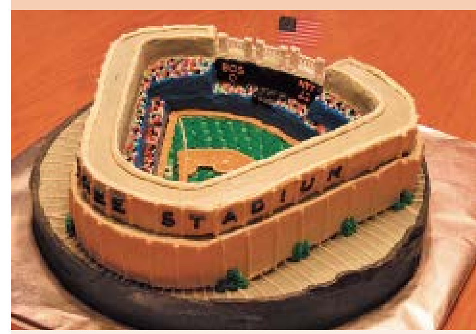


Jungle Cat

Second Place—Creativity is a close friend of ***Karyn Ranzau, Louisville, Kentucky***, whose spectacular lion cake immediately caught our judges' attention.

"My friends chose a jungle theme for their son Josh's seventh birthday," says Karyn. "Josh's eyes lit up when he saw his cake...he was overjoyed. Soon, all the kids were gathered around the big, scary lion."

If you make your own, Karyn suggests giving yourself ample time, because there are plenty of star tips on this cat! "It's all about patience," she says. "If you mess up, you can always scrape off the icing and start again."



Go Yankees!

Third Place—"My nephews always have an 'Aunt Jodi' cake for their birthdays," says architectural designer ***Jodi Latsha, Hightstown, New Jersey***. Her 3-D Yankee Stadium cake easily made its way to the final round of judging.

The lucky recipient of this sweet cake was Jodi's 11-year-old nephew, Ryan, a huge Yankees fan.

"He thought the cake was very cool, especially since he thought he was getting a regular cake with just a baseball field drawn on it," says Jodi.

She spent 4 hours carving and building the stadium, and another 12 hours decorating it.

"My personal tip is to use pre-colored Wilton decorator icing tubes to make the fans in the stadium. It saves time and energy," adds Jodi.

Floral Cake Winners





Forever Flowers

First Place—This wedding cake from ***Amanda Bowen, Cahokia, Illinois***, is breathtaking. Our judges were amazed by the intricacy of the edible flowers and leaves, each carefully crafted with gumpaste, tiny cookie cutters and edible petal dust. Amanda wired the flowers into several cascading sprays, in a way similar to how a florist prepares flowers for a bouquet.

Although it took her over a month to complete the flowers, Amanda says it was well worth the effort.

"The cake was a big hit," she says. "The couple had a special glass case made for the flowers, so they could enjoy them for years to come."



Bridal Lilies

Second Place—Being a 911 dispatcher has taught ***Katja Warner, Port St. Lucie, Florida***, a great deal of patience.

"You need that same kind of patience making the royal icing lilies on top of this cake," Katja says. "They were made with a lily nail set and a lot of time."

The cake, which she made for a friend's bridal shower, had a raspberry mousse filling and a white buttercream frosting.

Says Katja, "I used different scroll designs on the outside, traced them with icing and piped little balls on the lines. The bride was very pleased."

Basket of Joy

Third Place—It's only natural for an art student to shop at an art supply store. ***Elizabeth Hollabaugh, Orlando, Florida***, was doing just that when she stumbled upon cake-decorating materials. "It was like discovering another outlet for my art," says the Rollins College art major.

When our judges saw Elizabeth's entry, they fell in love with the brightly colored buttercream roses peeking out of a pretty "basket." A large blue fondant bow added eye-catching elegance.

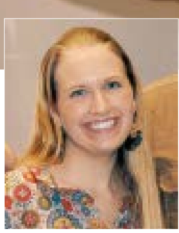
Elizabeth, who made the cake for a friend's birthday party, says the birthday girl really liked the cake. "It brought a lot of joy."

When she graduates in December, Elizabeth, who's 22, hopes to open her own bakery shop.



Holiday Cake Winners





Winter Wonderland

First Place—*Emily Schildhouse, Waterford, Michigan*, stunned co-workers at their holiday party with her Let It Snow cake.

"They all gasped," says the 24-year-old photographer, who also decorates cakes part-time at a bakery. "They thought I was just going to bring a dinky cake."

The adorable cup of cocoa on top is a miniature vanilla cake baked in a ramekin, and the "steam" is hardened white chocolate. Perched on the two-tiered cake are cute little snowmen Emily sculpted from fondant, and she used royal icing for the snowflakes attached to the sides.

"Now I'm scheduled to make the cake for all of our company parties," notes Emily.



A Dazzling Gift

Second Place—At first, her family didn't realize the emerald "package" on the holiday table was a cake. "My brother thought it was a centerpiece," recalls ***Patrice Drinkard, Jacksonville, Florida***.

Patrice's family was fascinated (as were our judges) with this beautiful creation.

It's covered in fondant brushed with emerald green luster dust and tied with a 20-loop fondant bow. The four bulb ornaments surrounding the cake are Rice Krispies treats covered in fondant and decorated with royal icing, gold and silver dragees, and luster dust. The 14-petal poinsettia leaning against the cake is made of white and green fondant and floral wire, and the red berries are small fondant balls brushed with burgundy luster dust.

Patrice is in the process of opening her own cake shop.

Red, White and Blue

Third Place—*Shari Mathisen, Avon Lake, Ohio*, enjoys making this patriotic Uncle Sam cake for Fourth of July and Memorial Day get-togethers. Recently, she made the fondant cake for a friend celebrating his new U.S. citizenship.

"He has lived in the United States 30 years and finally decided to get his citizenship," says Shari. "He loved my Uncle Sam cake!"

Shari, who worked for United Airlines for 40 years, makes at least one cake a week. She made her son's wedding cake, birthday cakes and more.

"But I never charge," she adds.



Miscellaneous Cake Winners





It's All In the Game

First Place—When ***Pen Perez, Berkeley, California***, was asked to make a birthday cake for her friend's 5-year-old son, her first question was: "What does Miles want on his cake?"

"Oh, just put gobs and gobs of candy on it. He loves candy," was her friend's reply.

"Instead of piling the candy haphazardly, I thought it should look like the Candy Land board game," relates Pen, who spent 3 hours carefully placing all of the candies on the cake. The end result? A very happy birthday boy.

"Miles loved his cake…and so did 50 of his friends and family," Pen says. "Each slice had at least one piece of candy on it, so no one missed out."

An architect turned full-time mom, Pen began decorating cakes when her daughters were born.

Turn to page 66 to make your own Candy Land cake.

Berry Pretty



Second Place—"No one is sad when they are eating cake," says ***Sherry Stevens of St. James, New York***. Sherry's fresh strawberry Pirouline cake just might be proof of that.

"This cake has 'wow' power," says Sherry. "It's the one that gets the most recognition, plus it's so easy to make."

Just bake your favorite cake in a square pan, frost the top and sides and place Pirouline cookies around the entire cake. Then, tie a bow around the cake, form a square on top of the cake using melted white chocolate and gently place fresh strawberries and blueberries around the border.

"Now you have a beautiful, romantic cake," Sherry notes. "I also make it for birthdays. I place the person's age on the white chocolate. If it is for one of my friends who keeps their age a secret, I put '29+' or '39+' and just keep people guessing."

Sherry recently began working in the cardiac care unit at Stony Brook University Hospital. "I brought in goodies on my first day, and now a co-worker keeps hinting that her birthday's right around the corner," she laughs.

Black-Belt Cake Baker

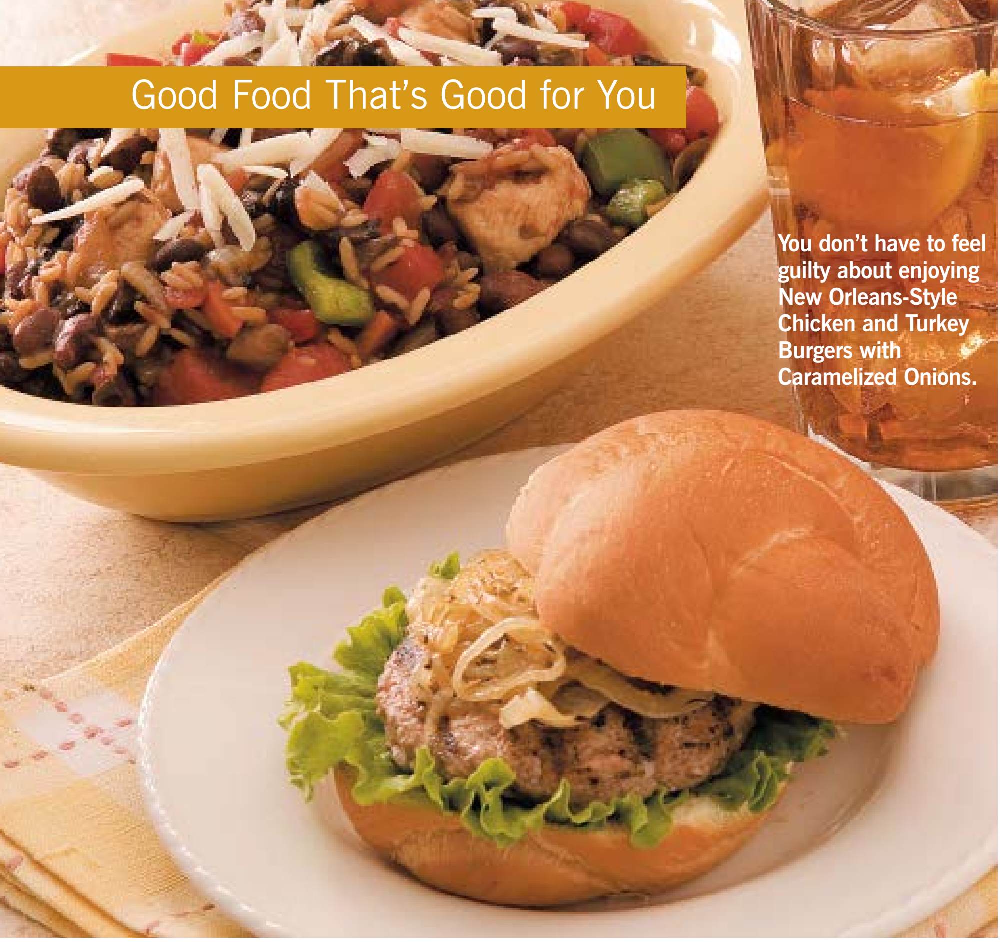
Third Place—For 22 years, ***Nora Fitzgerald, Sevierville, Tennessee***, worked in human resources for a manufacturing facility. When the branch closed, she shifted gears and pursued a degree in culinary arts.

"I wanted to do something less stressful…something lighter and different," Nora says.

One of her favorite classes was cake decorating. Soon, she was making specialty cakes for family and friends, including this fondant baby cake. "I made this sweet little cake for a friend who'd wanted a baby for so long," says Nora. "The cake caused such an uproar that the mom-to-be refused to cut it for 2 days."



Although she's now certified in culinary arts and business management, Nora is content helping her brother and sister run a Christian karate school. The school's 95 aspiring students love it when instructor Nora (a third-degree black belt) brings in one of her special cakes for them to try!



You don't have to feel guilty about enjoying New Orleans-Style Chicken and Turkey Burgers with Caramelized Onions.

Treat Yourself Light!

Dieting? You don't have to deny favorites like burgers and ice cream. These lighter recipes let you enjoy the foods you love.

✓ These recipes include Nutrition Facts.

New Orleans-Style Chicken

PREP: 30 min.
COOK: 50 min.

This hearty one-dish meal from Jason Bagley of Kennewick, Washington is loaded with tender chunks of chicken, colorful veggies, beans and rice. "It's a healthy entree that is a favorite of mine," Jason notes.

- **1-1/4 pounds boneless skinless chicken breasts, cubed**
- **3 teaspoons canola oil, *divided***
- **2 medium carrots, chopped**
- **1 large onion, chopped**
- **1 medium sweet red pepper, chopped**
- **1 medium green pepper, chopped**
- **2 portobello mushrooms (3 ounces *each*), chopped**
- **3 garlic cloves, minced**
- **2-3/4 cups hot water**
- **1 can (15 ounces) black beans, rinsed and drained**
- **1 package (8 ounces) red beans and rice mix**
- **1 can (14-1/2 ounces) diced tomatoes, drained**
- **1/3 cup shredded Asiago cheese**

In a large nonstick skillet, brown chicken in 1 teaspoon oil over medium-high heat; remove and set aside. In the same skillet, saute the carrots, onion and peppers in remaining oil for 10 minutes. Add mushrooms and garlic; saute 1-2 minutes longer or until vegetables are tender.

Stir in the water, black beans and red beans and rice mix. Return chicken to the pan; bring to a boil. Reduce heat; cover and simmer for 30-35 minutes or until liquid is absorbed and rice is tender. Stir in tomatoes; heat through. Just before serving, sprinkle with cheese. **Yield:** 6 servings.

Editor's Note: This recipe was prepared with Zatarain's New Orleans-style red beans and rice.

Nutrition Facts: 1-1/3 cups equals 381 calories, 7 g fat (2 g saturated fat), 58 mg cholesterol, 891 mg sodium, 50 g carbohydrate, 9 g fiber, 30 g protein.

Turkey Burgers with Caramelized Onions

PREP: 2 hours
GRILL: 10 min.

"Worcestershire and hot pepper sauces add extra flavor to these moist turkey burgers," notes Phyl Broich-Wessling of Garner, Iowa. "And the sweet-savory onion topping makes the sandwich something special."

- **2 large sweet onions, cut into 1/8-inch slices**
- **2 teaspoons olive oil**
- **1 teaspoon butter**
- **1 teaspoon sugar**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **2 tablespoons minced fresh thyme *or* 2 teaspoons dried thyme**
- **2 green onions, chopped**
- **2 tablespoons Worcestershire sauce**
- **1 teaspoon hot pepper sauce**
- **1-1/4 pounds lean ground turkey**
- **6 hamburger buns, split**

In a large nonstick skillet over low heat, cook onions in oil and butter for 1 hour or until tender, stirring occasionally. Sprinkle with sugar, salt and pepper; cook over medium-low heat for 45-60 minutes or until golden brown, stirring occasionally. Sprinkle with thyme; keep warm.

In a large bowl, combine the green onions, Worcestershire sauce and pepper sauce; crumble turkey over mixture and mix well. Shape into six patties.

Coat grill rack with nonstick cooking spray before starting the grill. Grill burgers, covered, over medium-hot heat for 5-7 minutes on each side or until a meat thermometer reads 165° and juices run clear. Serve on buns with caramelized onions. **Yield:** 6 servings.

Nutrition Facts: 1 burger with about 1/3 cup onions equals 311 calories, 12 g fat (3 g saturated fat), 76 mg cholesterol, 596 mg sodium, 28 g carbohydrate, 2 g fiber, 21 g protein. **Diabetic Exchanges:** 3 lean meat, 2 starch.

Good Granola (Below)

❧ **PREP: 15 min.**
❧ **BAKE: 30 min. + cooling**

This fun mix can be enjoyed by the handful or as a topping on yogurt, pudding or ice cream. "My husband and I have 10 children, and I feel good about them eating this for breakfast or anytime," says Robin MacKenzie from Union City, Pennsylvania.

3 cups old-fashioned oats
1 cup toasted wheat germ
1/4 cup slivered almonds
1/4 cup sunflower kernels
1/4 cup wheat *or* oat bran
2 tablespoons sesame seeds
2 tablespoons flaxseed
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 cup honey
2 tablespoons canola oil
1-1/2 teaspoons vanilla extract

In a large bowl, combine the first nine ingredients; set aside. In a small saucepan, combine the honey, oil and vanilla. Cook over low heat for 1-2 minutes or until heated through. Pour over oat mixture; toss to coat.

Spread into a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray.



Bake at 275° for 30-35 minutes or until lightly browned, stirring twice. Cool. Store in an airtight container. **Yield:** 5 cups.

Nutrition Facts: 1/4 cup (calculated without ice cream) equals 119 calories, 5 g fat (1 g saturated fat), 0 cholesterol, 41 mg sodium, 16 g carbohydrate, 3 g fiber, 5 g protein. **Diabetic Exchanges:** 1 starch, 1 fat.

Low-Fat Vanilla Ice Cream (Below left)

❧ **PREP: 20 min. + chilling**
❧ **FREEZE: 3 hours**

Field editor Rebecca Baird of Salt Lake City, Utah shares her recipe for yummy "light" ice cream. It's smooth and creamy with wonderful vanilla flavor.

3/4 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
4 cups fat-free half-and-half
2 egg yolks, beaten
3 teaspoons vanilla extract

In a large saucepan, combine the sugar, cornstarch and salt. Gradually add half-and-half; stir until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; cool slightly.

Whisk a small amount of hot mixture into egg yolks. Return all to the pan, whisking constantly. Cook and stir over medium heat for 2-3 minutes or until mixture reaches 160° and coats the back of a metal spoon.

Remove from the heat. Stir in vanilla. Cool quickly by placing pan in a bowl of ice water; stir for 2 minutes. Transfer to a bowl. Press plastic wrap onto surface of custard. Refrigerate for several hours or overnight.

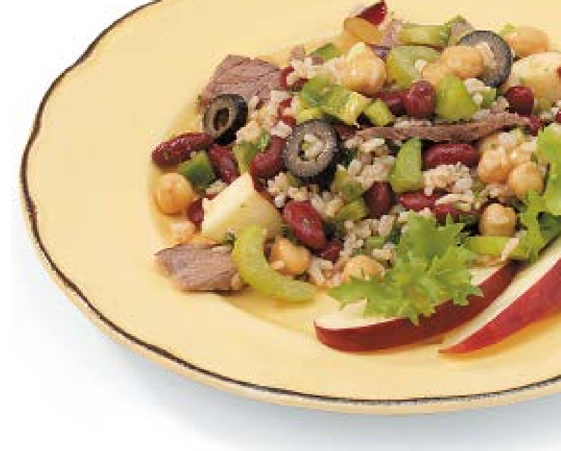
Fill cylinder of ice cream maker two-thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze. Allow to ripen in ice cream freezer or firm up in the refrigerator freezer for 2-4 hours before serving. **Yield:** 1 quart.

Nutrition Facts: 1/2 cup (calculated without granola) equals 182 calories, 1 g fat (trace saturated fat), 53 mg cholesterol, 139 mg sodium, 34 g carbohydrate, trace fiber, 5 g protein.

Beef Pilaf Salad (Above right)

❧ **PREP: 45 min. + chilling**

Spicy, sweet, crunchy, chewy...this main-dish salad has it all! "I've had this recipe for more than 20 years, and I love it," writes Debbie Shivers of



Lake Ozark, Missouri. "It's great to take to summer get-togethers."

2 cups thinly sliced cooked beef sirloin steak (about 3/4 pound)
1 can (16 ounces) kidney beans, rinsed and drained
1 cup cooked brown rice
1 cup canned garbanzo beans *or* chickpeas, rinsed and drained
1 cup chopped apple
1/2 cup sliced celery
1 small green pepper, chopped
1/4 cup sliced ripe olives
1/4 cup sliced green onions
1/4 cup minced fresh parsley

DRESSING:

1/3 cup red wine vinegar
3 tablespoons olive oil
2 tablespoons water
2 teaspoons sugar
2 garlic cloves, minced
1 teaspoon ground mustard
1 teaspoon lemon juice
1/4 teaspoon salt
1/4 teaspoon paprika
Dash cayenne pepper

In a large bowl, combine the first 10 ingredients. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour. **Yield:** 6 servings.

Nutrition Facts: 1 cup equals 351 calories, 13 g fat (3 g saturated fat), 50 mg cholesterol, 375 mg sodium, 34 g carbohydrate, 7 g fiber, 25 g protein. **Diabetic Exchanges:** 3 lean meat, 2 starch, 1 vegetable.

HERE'S TO HEALTH!
Have a dish that's low in fat, sugar or salt? Share it with other readers. For Contributor Guidelines, see page 62.

Food for Thought: You better cut the pizza in four pieces because I'm not hungry enough to eat six. —Yogi Berra



Enjoy Artichoke Bruschetta, BLT Bruschetta, Crab Bruschetta and Zucchini Feta Bruschetta with friends.

A Bite of Bruschetta

Treat party guests to an Italian tradition! Full of crunch and fresh toppings, bruschetta starts with toasted bread that's brushed with olive oil. Then, it's topped with whatever your taste buds desire…from artichokes and tomatoes to red onion and zucchini. Try one of these variations soon. They're *delizioso*!

Artichoke Bruschetta (Right)



❧ **PREP/TOTAL TIME: 30 min.**

✓ Includes Nutrition Facts.

"This recipe reminds me of the hot artichoke dips served in restaurants," writes Amy Moylan, a field editor in Omaha, Nebraska. "It comes together quickly and can easily be doubled or even tripled."

- **1 jar (6-1/2 ounces) marinated artichoke hearts, drained and chopped**
- **1/2 cup grated Romano cheese**
- **1 plum tomato, seeded and chopped**
- **1/3 cup finely chopped red onion**
- **1/3 cup fresh baby spinach, finely chopped**
- **5 tablespoons mayonnaise**
- **1 garlic clove, minced**
- **1 loaf (10-1/2 ounces) French bread baguette**

In a large bowl, combine the first seven ingredients. Cut baguette into 30 slices; top with artichoke mixture.

Place on ungreased baking sheets. Broil 3-4 in. from the heat for 3-4 minutes or until edges are lightly browned. **Yield:** 2-1/2 dozen.

Nutrition Facts: 1 piece equals 78 calories, 4 g fat (1 g saturated fat), 3 mg cholesterol, 122 mg sodium, 8 g carbohydrate, 1 g fiber, 2 g protein. **Diabetic Exchanges:** 1/2 starch, 1/2 fat.

BLT (Right) Bruschetta



❧ **PREP: 20 min.**
❧ **BAKE: 10 min. per batch**

Field editor Pat Stevens of Granbury, Texas dresses up bruschetta with BLT sandwich fixin's. The maple bacon adds a tasty dimension. You could substitute mesquite-flavored bacon.

- **5 maple-flavored bacon strips, cooked and crumbled**
- **1/2 cup finely chopped seeded tomato**
- **1/2 cup finely chopped leaf lettuce**

- 1/2 cup prepared pesto, *divided*
- 2 tablespoons minced fresh basil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 loaf (10-1/2 ounces) French bread baguette
- 3 tablespoons olive oil

In a large bowl, combine the bacon, tomato, lettuce, 2 tablespoons pesto, basil, salt and pepper; set aside.

Cut baguette into 36 slices; place on ungreased baking sheets. Brush with oil. Bake at 400° for 9-11 minutes or until golden brown. Spread with remaining pesto; top each slice with 2 teaspoons bacon mixture. **Yield:** 3 dozen.



Crab Bruschetta (Above)

PREP/TOTAL TIME: 20 min.

"Usually, I use only vegetables on my bruschetta, but I wondered how crab would taste," jots Mary Petrara from Lancaster, Pennsylvania. "My family loves crab cakes, and now we love this appetizer, too."

- **1/2 cup finely chopped shallots**
- **2 garlic cloves, minced**
- **2 tablespoons plus 1/4 cup olive oil, *divided***
- **2 cans (6 ounces *each*) lump crabmeat, drained**
- **1 cup chopped seeded plum tomatoes**
- **1-1/2 teaspoons minced fresh basil *or* 1/2 teaspoon dried basil**
- **3/4 teaspoon minced fresh oregano *or* 1/4 teaspoon dried oregano**
- **8 slices Italian bread (1/2 inch thick)**

In a large skillet, saute shallots and garlic in 2 tablespoons oil until tender. Add the crab, tomatoes, basil and oregano; cook and stir for 5-6 minutes or until heated through. Remove from the heat.

Brush both sides of each slice of bread with remaining oil. In another large skillet, toast bread for 1-2 minutes on each side. Cut each slice in half; top with crab mixture. **Yield:** 16 appetizers.



Zucchini Feta Bruschetta (Above)

PREP: 30 min. + chilling
COOK: 15 min.

"I make these colorful appetizers using tomatoes, zucchini, garlic and basil fresh from the garden," says Tootie Ann Webber of East Tawas, Michigan. "I took them to a family get-together, and everybody said they were a treat."

- **1 large tomato, seeded and chopped**
- **1 medium zucchini, finely chopped**
- **4 green onions, thinly sliced**
- **2 tablespoons minced fresh basil**
- **4 to 6 garlic cloves, minced**
- **2 tablespoons lemon juice**
- **2 tablespoons olive oil**
- **3/4 teaspoon salt**
- **1/4 teaspoon pepper**
- **1/2 cup crumbled feta cheese**
- **1 loaf (1 pound) unsliced Italian bread**
- **1/4 to 1/3 cup butter, softened**

In a large bowl, combine the tomato, zucchini, onions, basil and garlic. In a small bowl, whisk the lemon juice, oil, salt and pepper. Pour over tomato mixture and toss to coat. Stir in feta cheese. Cover and refrigerate for at least 1 hour.

Cut bread into 18 slices; spread butter on both sides. In a large skillet or on a griddle, toast bread on both sides or until lightly browned. Cut each slice in half; use a slotted spoon to top each with tomato mixture. **Yield:** 3 dozen.

More munchies! To satisfy snack-hungry family and friends, visit **www.tasteofhome.com/plus.**

Mozzarella Basil Bruschetta (Below)

PREP/TOTAL TIME: 25 min.

✓ Includes Nutrition Facts.

"This simple recipe makes a quick, light appetizer for hungry guests or family," says field editor Cynthia Bent of Newark, Delaware (meet her on page 63). "Just like pizza, you can add whatever you desire each time you make it."

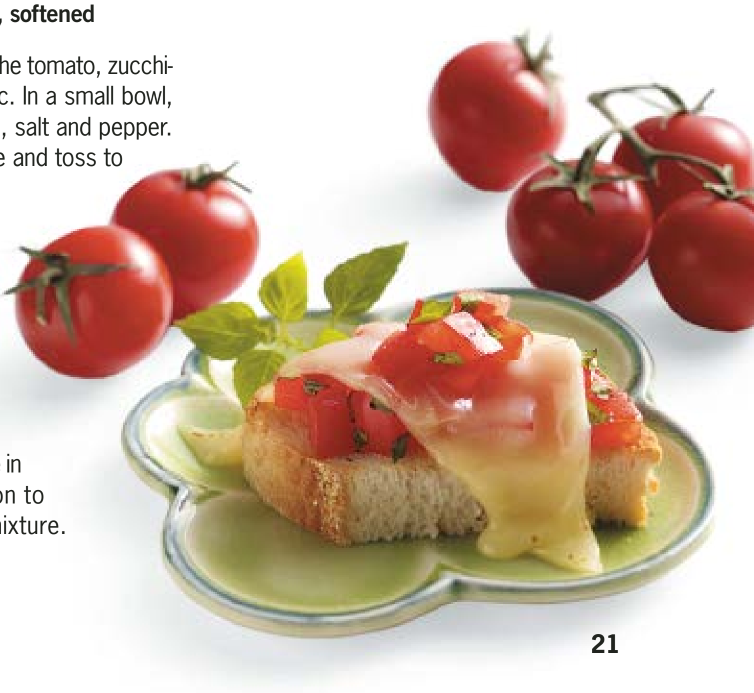
- **6 slices Italian bread (1/2 inch thick)**
- **2 tablespoons olive oil**
- **1 large tomato, seeded and chopped**
- **3 tablespoons minced fresh basil**
- **1/4 teaspoon pepper**
- **1/8 teaspoon salt**
- **6 slices part-skim mozzarella cheese, halved**

Cut each slice of bread in half; place on an ungreased baking sheet. Brush with oil.

In a small bowl, combine the tomato, basil, pepper and salt. Spoon 1 tablespoonful over each piece of bread; top with cheese and remaining tomato mixture. Bake at 375° for 10-12 minutes or until cheese is melted. **Yield:** 1 dozen.

Nutrition Facts: 1 piece equals 94 calories, 5 g fat (2 g saturated fat), 8 mg cholesterol, 167 mg sodium, 7 g carbohydrate, 1 g fiber, 5 g protein. **Diabetic Exchanges:** 1 fat, 1/2 starch.

Food for Thought: How can a nation be great if its bread tastes like Kleenex? —Julia Child



Make Mine Chocolate!

We chocolate lovers pity those who don't think it's fabulous. But that leaves more of these luscious desserts for us!



Double-Chocolate Espresso Cookies

❧ **PREP: 30 min.**
❧ **BAKE: 10 min. per batch**

Field editor Cindi Paulson of Anchorage, Alaska promises, "Anyone who is a chocolate and espresso fan is sure to love these chewy cookies!"

- **3 squares (1 ounce *each*) unsweetened chocolate, chopped**
- **2 cups (12 ounces) semisweet chocolate chips, *divided***
- **1/2 cup butter, cubed**
- **1 tablespoon instant coffee granules**
- **1 cup plus 2 tablespoons sugar**
- **3 eggs**
- **3/4 cup all-purpose flour**
- **1/2 teaspoon baking powder**
- **1/4 teaspoon salt**

In a small heavy saucepan, melt unsweetened chocolate, 1 cup chocolate chips and butter with coffee granules; stir until smooth. Remove from the heat; set aside to cool.

In a small mixing bowl, beat sugar and eggs for 3 minutes or until thick and lemon-colored. Beat in the chocolate mixture. Combine the flour, baking powder and salt; add to chocolate mixture. Stir in remaining chips.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 10-12 minutes or until puffed and tops are cracked. Cool for 5 minutes before removing to wire racks. **Yield:** 3 dozen.

Fudgy Pudgy Cake

❧ **PREP: 30 min.**
❧ **BAKE: 20 min. + cooling**

"This wonderful layer cake is definitely worth the work," says Doris Jennings of Allen Park, Michigan. "Enjoy a great big piece with a glass of milk or a cup of coffee!"

- **1/2 cup baking cocoa**
- **1 cup hot water**
- **3/4 cup butter, softened**
- **2-3/4 cups packed brown sugar**
- **3 eggs**
- **2-1/2 cups all-purpose flour**
- **2 teaspoons baking soda**
- **1 teaspoon baking powder**
- **3/4 teaspoon salt**
- **1 cup buttermilk**
- **1-1/2 teaspoons vanilla extract**

FILLING:

- **1 cup sugar**
- **2 tablespoons cornstarch**
- **1 cup milk**
- **2 teaspoons vanilla extract**
- **1 cup butter, softened**

GLAZE:

- **1/4 cup butter, softened**
- **2 tablespoons baking cocoa**

At left, Fudgy Pudgy Cake, Double-Chocolate Espresso Cookies, Peanut Butter Truffle Cupcakes and Hazelnut Mocha Brownies make a dazzling dessert buffet!

- 1/4 cup milk
- 2 cups confectioners' sugar
- Chocolate curls, optional

In a small bowl, combine cocoa and hot water until smooth; cool. In a large mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with buttermilk and cocoa mixture. Stir in vanilla.

Pour into three greased and waxed paper-lined 9-in. round baking pans. Bake at 350° for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

In a small saucepan, combine sugar and cornstarch. Gradually stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla. Cool completely. In a small mixing bowl, cream butter. Gradually beat in cooled mixture.

Place one cake layer on a serving plate; spread with half of the filling. Repeat layers. Top with remaining cake.

For glaze, in a small saucepan, melt butter; stir in cocoa until smooth. Add milk. Bring to a boil. Remove from the heat. With an electric mixer, beat in confectioners' sugar until blended. Cool for 15-20 minutes; spread over top of cake. Garnish with chocolate curls if desired. Store in the refrigerator. **Yield:** 12-14 servings.

Peanut Butter Truffle Cupcakes

❧ **PREP: 40 min.**
❧ **BAKE: 15 min. + cooling**

From Bloomington, Illinois, Marlene Schollenberger writes, "Cupcakes are so popular now, and these have a hidden treasure inside. They're rich and delicious!"

- 6 squares (1 ounce *each*) white baking chocolate, coarsely chopped
- 1/4 cup creamy peanut butter
- 2 tablespoons baking cocoa

BATTER:

- 1/2 cup butter, softened
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1/2 cup baking cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup buttermilk
- 1/2 cup strong brewed coffee

FROSTING:

- 3 squares (1 ounce *each*) semisweet chocolate, chopped
- 1/3 cup heavy whipping cream
- 3 tablespoons creamy peanut butter

For truffles, in a microwave-safe bowl, melt white chocolate at 70% power; stir until smooth. Stir in peanut butter. Cover and refrigerate for 15-20 minutes or until firm enough to form into balls. Shape into twelve 1-in. balls; roll in cocoa. Set aside.

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with buttermilk and coffee. Fill paper-lined muffin cups two-thirds full. Top each with a truffle (do not press down).

Bake at 350° for 15-20 minutes or until a toothpick inserted in cake portion comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a heavy saucepan over low heat, melt chocolate with cream, stirring constantly. Remove from the heat; stir in peanut butter. Transfer to a bowl; chill until mixture reaches spreading consistency. Frost cupcakes. Store in the refrigerator. **Yield:** 1 dozen.

Hazelnut Mocha Brownies

❧ **PREP: 35 min.**
❧ **BAKE: 25 min. + chilling**

"Flavored instant coffee adds pizzazz to this brownie recipe I made up while cooking with my 3-year-old daughter," writes Anna Ginsberg from Austin, Texas. "Emma's not interested in eating sweets (odd, eh?), but she does love helping."

- 1-1/2 cups semisweet chocolate chips, *divided*
- 3/4 cup butter, cubed
- 1 tablespoon hazelnut-flavored instant coffee granules
- 2 eggs
- 2/3 cup packed brown sugar
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup chopped hazelnuts, toasted

FROSTING:

- 1/2 cup semisweet chocolate chips
- 1 tablespoon butter
- 1/4 cup heavy whipping cream
- 1-1/2 teaspoons instant hazelnut-flavored coffee granules
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla extract

In a microwave-safe bowl, melt 1 cup chocolate chips and butter with coffee granules; stir until smooth. Cool slightly.

In a large mixing bowl, beat eggs and brown sugar; stir in chocolate mixture and vanilla. Combine the flour, baking powder and salt; gradually add to chocolate mixture. Stir in hazelnuts and remaining chips.

Pour into a greased 9-in. square baking pan. Bake at 325° for 22-26 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a microwave-safe bowl, melt chocolate chips and butter with cream and coffee granules; stir until smooth. Cool to room temperature.

Transfer to a small mixing bowl; beat on high speed for 2 minutes. Beat in confectioners' sugar and vanilla until fluffy. Frost brownies; refrigerate for at least 30 minutes before cutting. **Yield:** 16 servings.

More CHOCOLATE… →



Melting Chocolate? Don't Overdo It!

When melting chocolate in a microwave, place squares or chips in a microwave-safe bowl.

Cook for 1 minute at 50% power, then stir. If unmelted chocolate remains, microwave for an additional 30 seconds. Repeat 30-second intervals until smooth.

Food for Thought: What use are cartridges in battle? I always carry chocolate instead. —George Bernard Shaw



Food for Thought: Once in a while I say "Go for it" and I eat chocolate. —Claudia Schiffer

Chocolate-Pecan Pudding Cakes (Above)

❧ **PREP: 15 min.**
❧ **BAKE: 25 min. + cooling**

Scrumptious chocolate mounds topped with syrup and whipped cream come from Cory Tower of Columbus, Nebraska. He writes, "I'm in my 30s and have been cooking since I was 7. I have my parents and grandparents to thank for my early experience—my grandfather was a professional baker."

- **1 cup all-purpose flour**
- **2/3 cup sugar**
- **6 tablespoons baking cocoa, *divided***
- **2 teaspoons baking powder**
- **1/4 teaspoon salt**
- **1/2 cup milk**
- **1/4 cup butter, melted**
- **1 teaspoon vanilla extract**
- **1/2 cup coarsely chopped pecans**
- **2/3 cup packed brown sugar**
- **3/4 cup hot water**
- **Whipped cream, optional**

In a large bowl, combine the flour, sugar, 3 tablespoons cocoa, baking powder and salt. Combine the milk, butter and vanilla; stir into dry ingredients just until combined. Stir in pecans. Spoon into six greased 6-oz. custard cups.

Combine brown sugar and remaining cocoa; sprinkle over batter. Pour 2 tablespoons hot water over each cup. Place cups on a baking sheet.

Bake at 350° for 25-30 minutes or until toothpick inserted in cake portion comes out clean. Cool on wire racks for 15 minutes. Run a knife around the edge of each cup; invert onto dessert plates. Serve warm with whipped cream if desired. **Yield:** 6 servings.

Editor's Note: This recipe does not use eggs.

Maple-Walnut Ice Cream (Right)

❧ **PREP: 20 min.**
❧ **FREEZE: 3 hours**

With years of ice cream making to her credit, Patricia Rauch of Kearny, New Jersey came up with this refreshing treat. She says, "My thick homemade fudge sauce makes an excellent topping for the ice cream, which has a hint of maple flavor."

- **1-1/2 cups half-and-half cream**
- **3/4 cup sugar**
- **2 cups heavy whipping cream**
- **1 teaspoon walnut extract, optional**
- **1/2 teaspoon vanilla extract**
- **2 tablespoons maple syrup**
- **1 cup chopped walnuts, toasted**

HOT FUDGE SAUCE:

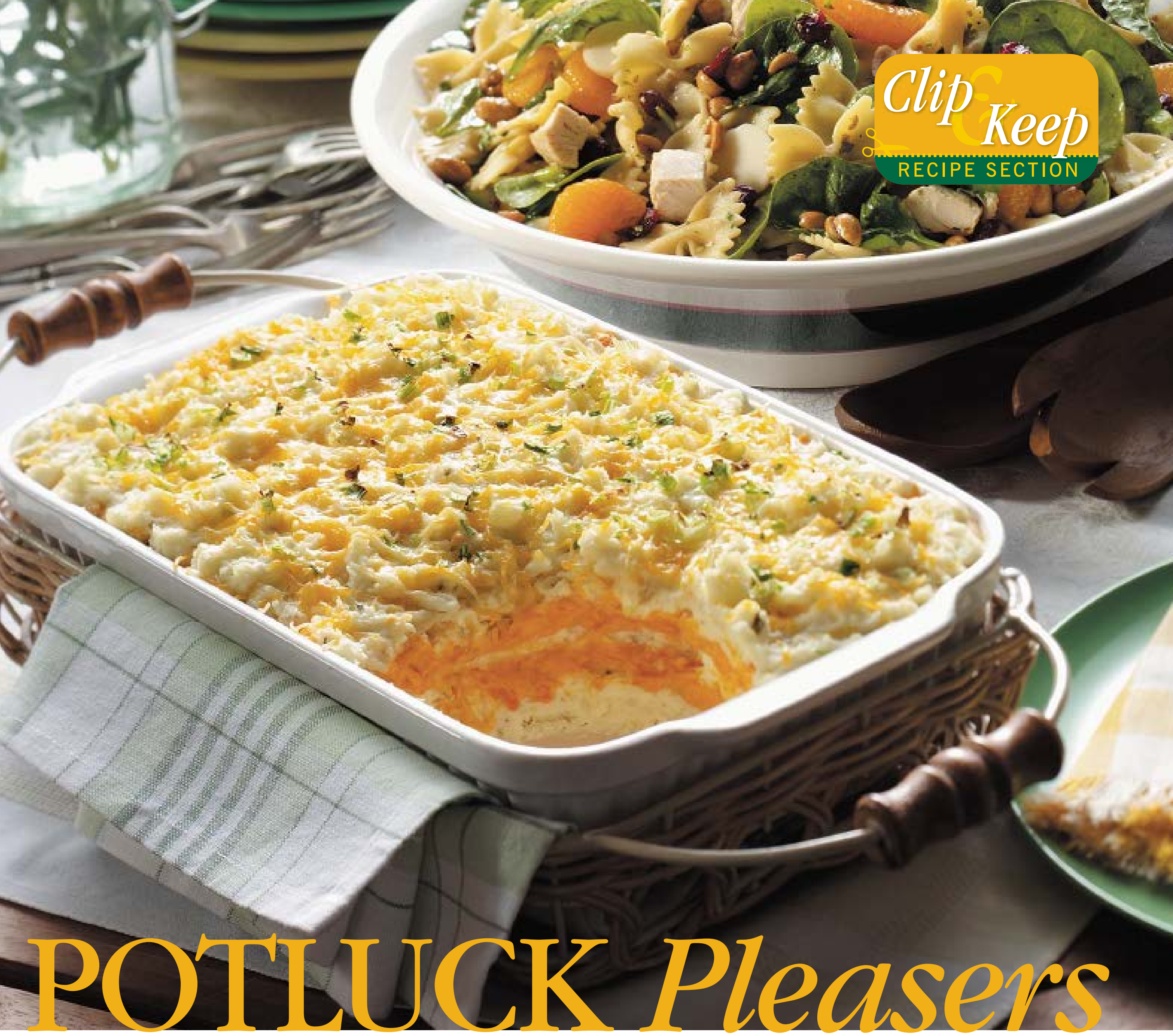
- **1 package (14 ounces) caramels**
- **1/3 cup milk**
- **1/2 cup semisweet chocolate chips**
- **1/2 cup heavy whipping cream**
- **1/4 cup chopped walnuts, toasted**
- **1 teaspoon vanilla extract**

In a small saucepan, heat half-and-half to 175°; stir in sugar. Cool quickly by placing pan in a bowl of ice water; stir for 2 minutes. Stir in whipping cream and walnut extract if desired. Stir in vanilla extract.

Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions. During the last 5 minutes, add half of the syrup and walnuts. Refrigerate remaining mixture until ready to freeze; repeat the process, adding remaining syrup and walnuts. Transfer to a freezer container; freeze for 2-4 hours before serving.

In a heavy saucepan over medium heat, melt caramels with milk. Stir in chocolate chips until melted. Stir in cream until blended. Remove from the heat. Stir in walnuts and vanilla. Serve warm over ice cream. Refrigerate leftover sauce. **Yield:** 1 quart ice cream (2 cups sauce).





POTLUCK *Pleasers*

It's the season for family reunions, backyard birthday parties and neighborhood get-togethers. And that calls for an array of crowd-pleasing dishes guaranteed to make an impression.

So our "Potluck Pleasers" contest comes just in time. *Taste of Home* readers shared more than 2,400 large-serving recipes for our judges to consider, from veggie bakes and chicken casseroles to refreshing salads and luscious cheesecakes. Judges sampled delicious deviled eggs, spicy enchiladas, savory breads and all-time favorites like baked beans and macaroni and cheese.

With such a tasty batch of entries coming our way, our testing panel had a sizable job selecting just 12 top recipes.

Winning the Grand Prize of $500 was Joan McCulloch of Abbotsford, British Columbia. Her super-satisfying **Duo Tater Bake** is layered with russet and sweet potatoes and three kinds of cheese. (See page 26 to meet Joan.)

The second-place prize went to **Special Sesame Chicken Salad**, submitted by Carolee Ewell of Santaquin, Utah. Carolee will enjoy dinner for four at the restaurant of her choice.

Ten runners-up each received a copy of our *Contest Winning Annual Recipes 2007* cookbook.

You'll find all 12 winning potluck recipes in the Clip & Keep recipe card section beginning on page 27, along with 20 more appetizing recipes from our readers and field editors. You can easily lift out the 16 pages to place in a three-ring notebook.

Next issue, along with more recipes from our field staff and readers, the winning recipes in our "Holiday Baking Bonanza" contest will appear here. (See page 43 for details on how you can enter our latest national recipe contest.)

Turn to page 27 *for 16 pages of recipes, including the winners of our "Potluck Pleasers" contest, in "card" form you can clip for your file!*

Potluck Pointers

✦ When making a taco salad, add the dressing, meat, cheese and tortilla chips just before serving. This will keep the salad from wilting, and the chips will stay crunchy. *—Lisa Homer*
Avon, New York

✦ I always like to precut cheesecake by dipping the knife into hot water and wiping it on a paper towel before making another cut. *—Rick Peters*
Manson, Iowa

✦ Stuffed peppers are my specialty for fall potlucks. So, in the summer, when peppers are abundant, I freeze them. To prepare the peppers for freezing, wash well; remove seeds and stem. Blanch for 3 minutes; drain well and freeze on a waxed paper-lined cookie sheet. Once frozen, place them in plastic freezer bags and enjoy them all fall and winter long. *—Ruth Johnson*
Albuquerque, New Mexico

✦ I like to use chopsticks as an alternative to sharp-pointed wooden skewers. *—Shannon Abdollmohammadi*
Woodinville, Washington

✦ When I transport hot dishes, I use a gym bag or a bag large enough to hold a 13- by 9-inch dish. I wrap the dish in newspaper, then line the bag with a large bath towel and wrap the towel around the dish. Everything stays warm, and it is easy to transport. *—Virginia Lytle*
Salem, Wisconsin

✦ Whenever you're bringing a stew, soup or chili to a potluck, you'll find it can be easily transported in a 5-quart slow cooker. *—Charlene Spelock*
Apollo, Pennsylvania

✦ Whenever I'm asked to bring a punch to a potluck, I pack all of the ingredients I need in a cooler and assemble the drink there. *—Susan Freebury*
Wilton, North Dakota

✦ It's easy to cut canned potatoes in perfect sizes for a breakfast casserole. I use my egg slicer! *—Valerie Giebeig*
Tallahassee, Florida



Creamy potato bake rates with judges!

Mashed potatoes never tasted so good! That's what our taste-testers concluded when they sampled Joan McCulloch's cheesy Duo Tater Bake. This family favorite was awarded the $500 Grand Prize in our recent "Potluck Pleasers" recipe contest.

Joan's satisfying side dish had our judges asking for seconds. Flavored with cheese, sour cream and seasoned cream cheese, the delightful blend of sweet potatoes and russet or Yukon Gold potatoes almost melts in your mouth.

"I have made this potato bake only four times for family dinners, and everyone loved it," she says from her home in Abbotsford, British Columbia. A widow, Joan has three grown sons and four grandchildren.

"I got the recipe from my sister in Winnipeg, Manitoba, who got it from our niece," she notes. "I added the chopped green onions on top for both taste and presentation."

Holiday Favorite

Joan has served the potatoes for Easter, Thanksgiving and Christmas, but they're perfect for any occasion.

"My family gets together with my sister and her family for holiday meals and for barbecues in the summer. My sister and I do most of the cooking," Joan says.

In addition to her prize-winning recipe, Joan likes to prepare cabbage rolls, pasta salad, shish kabobs and pierogies for family dinners, showers and birthday celebrations.

"My Indonesian shish kabobs used to be everyone's favorite, but now it's the Duo Tater Bake," she says.

"I just love to cook and bake. When I was 17, I worked in a drugstore luncheonette. The cook there would not share her recipes with anyone, so when I was helper of the day, I'd memorize the recipes and write them in a notebook.

"Later, I scoured cookbooks and magazines like *Taste of Home* (my favorite) and watched cooking shows. I also collected recipes from friends and family."

When Joan got her niece's recipe for Duo Tater Bake, she didn't know it would be worth its weight in (Yukon) gold!

Win Cash! Like Joan, each issue's Grand Prize winner is awarded $500 in cash. Turn to page 43 to learn how you can enter *Taste of Home's* next national recipe contest…and get your chance at the top prize!

Duo Tater Bake

❧ **PREP:** 40 min.
❧ **BAKE:** 20 min. + chilling

I made this creamy and comforting potato dish for Thanksgiving, and it was a winner with my family. They said to be sure to include it at every holiday dinner. This one's a keeper!

—Joan McCulloch
Abbotsford, British Columbia

POTLUCK PLEASERS CONTEST



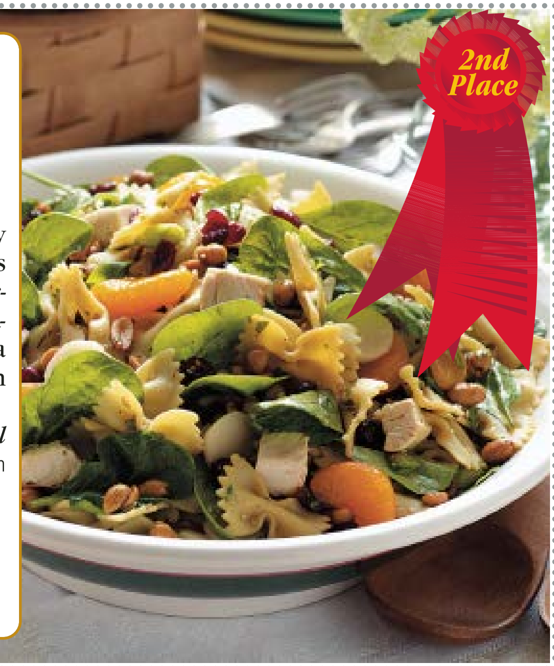
Special Sesame Chicken Salad

❧ **PREP:** 30 min. + chilling

With its delicious mix of crunchy peanuts, tangy dried cranberries and mandarin oranges, this colorful pasta salad is a definite crowd-pleaser. Water chestnuts and a teriyaki dressing give this main dish an Oriental flair.

—Carolee Ewell
Santaquin, Utah

POTLUCK PLEASERS CONTEST



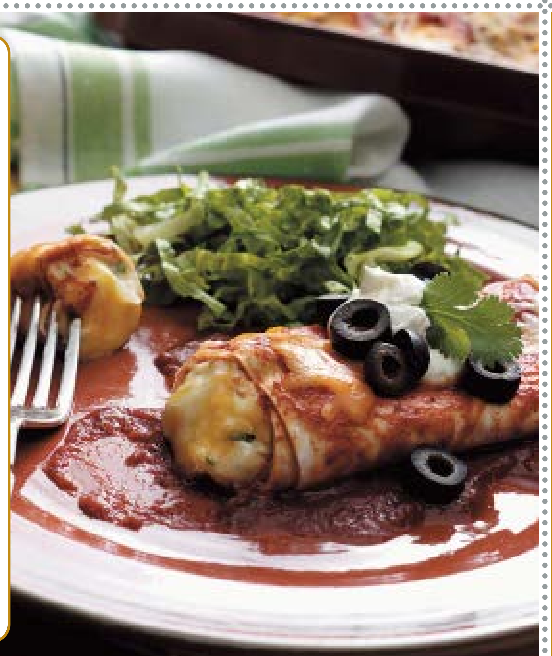
Cheese Enchiladas

❧ **PREP:** 25 min.
❧ **BAKE:** 25 min.

You won't bring home leftovers when you make these easy enchiladas. With a homemade tomato sauce and cheesy filling, they always go fast. You can substitute any type of cheese you wish.

—Ashley Schackow
Defiance, Ohio

POTLUCK PLEASERS CONTEST

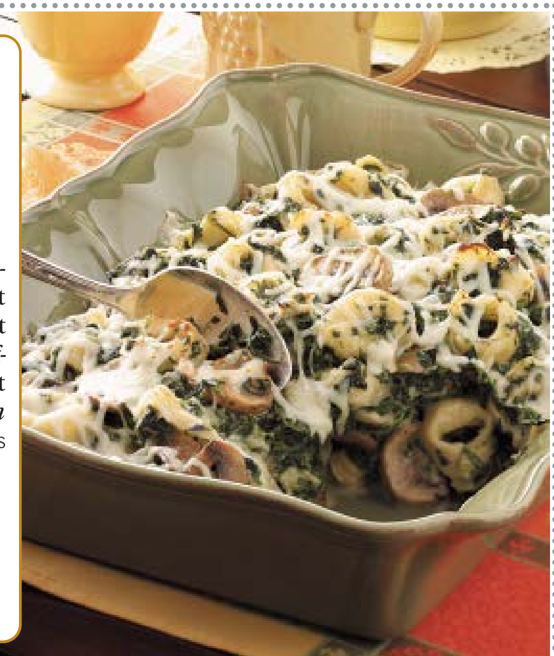


Tortellini Spinach Casserole

❧ **PREP:** 20 min.
❧ **BAKE:** 20 min.

Spinach gives this popular casserole a fresh taste that will delight even those who say they don't like spinach. In fact, people are often surprised at just how good it really is! *—Barbara Kellen*
Antioch, Illinois

POTLUCK PLEASERS CONTEST



Cheese Enchiladas

Taste of Home AUGUST/SEPTEMBER 2007

- 2 cans (15 ounces *each*) tomato sauce
- 1-1/3 cups water
- 2 tablespoons chili powder
- 2 garlic cloves, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 16 flour tortillas (8 inches), warmed
- 4 cups (16 ounces) shredded Monterey Jack cheese
- 2-1/2 cups (10 ounces) shredded cheddar cheese, *divided*
- 2 medium onions, finely chopped
- 1 cup (8 ounces) sour cream
- 1/4 cup minced fresh parsley
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Shredded lettuce, sliced ripe olives and additional sour cream, optional

In a large saucepan, combine the first six ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 4-5 minutes or until thickened, stirring occasionally. Spoon 2 tablespoons sauce over each tortilla.

In a large bowl, combine the Monterey Jack, 2 cups cheddar cheese, onions, sour cream, parsley, salt and pepper. Place about 1/3 cup down the center of each tortilla. Roll up and place seam side down in two greased 13-in. x 9-in. x 2-in. baking dishes. Pour remaining sauce over top.

Bake, uncovered, at 350° for 20 minutes. Sprinkle with remaining cheddar cheese. Bake 4-5 minutes longer or until cheese is melted. Garnish with lettuce, olives and sour cream if desired. **Yield:** 16 enchiladas.

Tortellini Spinach Casserole

Taste of Home AUGUST/SEPTEMBER 2007

- 2 packages (10 ounces *each*) frozen cheese tortellini
- 1 pound sliced fresh mushrooms
- 1 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon pepper
- 1/2 cup butter, *divided*
- 1 can (12 ounces) evaporated milk
- 1 block (8 ounces) brick cheese, cubed
- 3 packages (10 ounces *each*) frozen chopped spinach, thawed and squeezed dry
- 2 cups (8 ounces) shredded part-skim mozzarella cheese

Cook tortellini according to package directions. Meanwhile, in a large skillet, saute the mushrooms, garlic powder, onion powder and pepper in 1/4 cup butter until mushrooms are tender. Remove and keep warm.

In the same skillet, combine milk and remaining butter. Bring to a gentle boil; stir in brick cheese. Cook and stir until smooth. Drain tortellini; place in a large bowl. Stir in the mushroom mixture and spinach. Add cheese sauce and toss to coat.

Transfer to a greased 3-qt. baking dish; sprinkle with mozzarella cheese. Cover and bake at 350° for 15 minutes. Uncover; bake 5-10 minutes longer or until heated through and cheese is melted. **Yield:** 12 servings.

Duo Tater Bake

Taste of Home AUGUST/SEPTEMBER 2007

- 4 pounds russet *or* Yukon Gold potatoes, peeled and cubed
- 3 pounds sweet potatoes, peeled and cubed
- 2 cartons (8 ounces *each*) spreadable chive and onion cream cheese
- 1 cup (8 ounces) sour cream
- 1/4 cup shredded Colby-Monterey Jack cheese
- 1/3 cup milk
- 1/4 cup shredded Parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

TOPPING:

- 1 cup (4 ounces) shredded Colby-Monterey Jack cheese
- 1/2 cup chopped green onions
- 1/4 cup shredded Parmesan cheese

Place russet potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender.

Meanwhile, place sweet potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain; mash with half of the cream cheese and sour cream and all of the Colby cheese.

Drain russet potatoes; mash with the remaining cream cheese and sour cream. Add the milk, Parmesan cheese, salt and pepper; mix well.

Spread 2-2/3 cups russet potato mixture into each of two greased 11-in. x 7-in. x 2-in. baking dishes. Layer with 4 cups sweet potato mixture. Repeat layers. Spread with remaining russet potato mixture.

Bake, uncovered, at 350° for 15 minutes or until heated through. Combine topping ingredients; sprinkle over casseroles. Bake 2-3 minutes longer or until cheese is melted. **Yield:** 2 casseroles (10 servings each).

Special Sesame Chicken Salad

Taste of Home AUGUST/SEPTEMBER 2007

- 1 package (16 ounces) bow tie pasta
- 1 cup vegetable oil
- 2/3 cup white wine vinegar
- 2/3 cup teriyaki sauce
- 1/3 cup sugar
- 1/2 teaspoon pepper
- 3 cans (11 ounces *each*) mandarin oranges, drained
- 2 cans (8 ounces *each*) sliced water chestnuts, drained
- 2 cups cubed cooked chicken
- 1-1/3 cups honey roasted peanuts
- 1 package (9 ounces) fresh spinach, torn
- 1 package (6 ounces) dried cranberries
- 6 green onions, chopped
- 1/2 cup minced fresh parsley
- 1/4 cup sesame seeds, toasted

Cook pasta according to package directions; drain and place in a very large bowl. In a small bowl, combine the oil, vinegar, teriyaki sauce, sugar and pepper. Pour over pasta and toss to coat. Cover and refrigerate for 2 hours.

Just before serving, add the remaining ingredients; gently toss to coat. **Yield:** 22 servings (1 cup each).



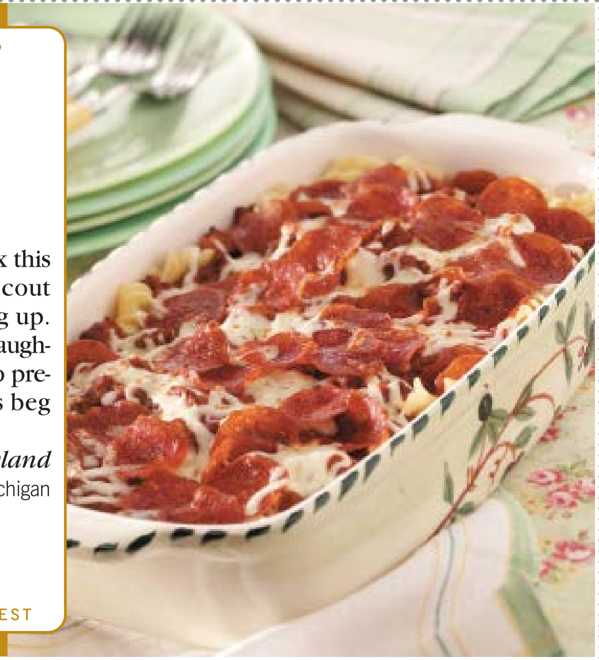
Spiral Pepperoni Pizza Bake

❧ **PREP: 30 min.**
❧ **BAKE: 40 min.**

My grandmother used to fix this yummy dish for my Girl Scout troop when I was growing up. Now, I make it for my stepdaughters' Scout troop. It's easy to prepare, and the girls always beg me to make it.

—*Kimberly Howland*
Fremont, Michigan

POTLUCK PLEASERS CONTEST



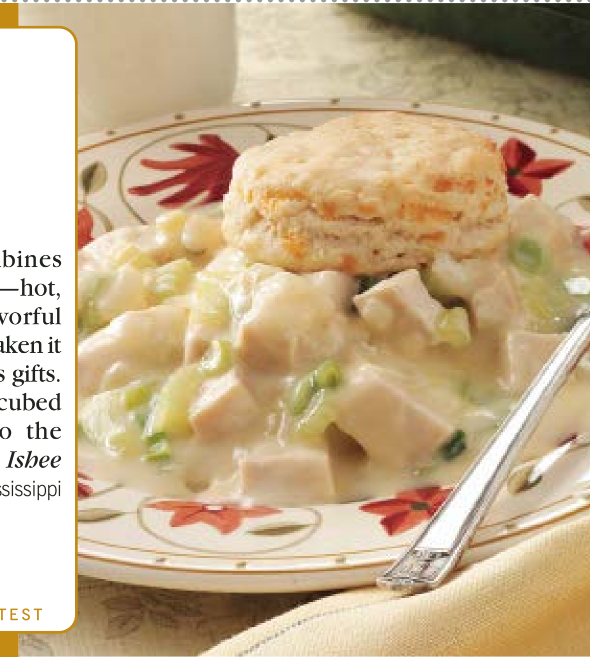
Biscuit-Topped Lemon Chicken

❧ **PREP: 40 min.**
❧ **BAKE: 35 min.**

This homey recipe combines two of my favorite things—hot, crusty biscuits and a flavorful lemon-pepper sauce. I've taken it to potlucks and given it as gifts. Sometimes I add boiled, cubed potatoes and carrots to the recipe.

—*Pattie Ishee*
Stringer, Mississippi

POTLUCK PLEASERS CONTEST



Pumpkin Cheesecake Dessert

❧ **PREP: 25 min.**
❧ **BAKE: 40 min. + chilling**

With its gingersnap crust and topping of maple syrup, this rich and creamy spiced pumpkin dessert never fails to get rave reviews. It cuts nicely, too.

—*Cathy Hall*
Phoenix, Arizona

POTLUCK PLEASERS CONTEST



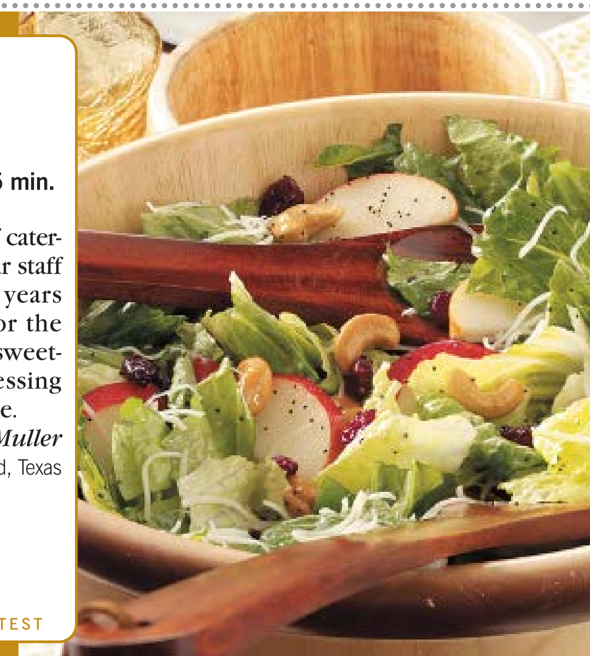
Cashew-Pear Tossed Salad

❧ **PREP/TOTAL TIME: 15 min.**

A friend who does a lot of catering fixed this salad for our staff Christmas party several years ago, and we all asked for the recipe. The unexpected sweet-salty mix and lovely dressing make it a hit with everyone.

—*Arlene Muller*
Kingwood, Texas

POTLUCK PLEASERS CONTEST



Pumpkin Cheesecake Dessert

- 32 gingersnap cookies, crushed (about 1-1/2 cups)
- 1/4 cup butter, melted
- 5 packages (8 ounces *each*) cream cheese, softened
- 1 cup sugar
- 1 can (15 ounces) solid-pack pumpkin
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 5 eggs, lightly beaten
- Dash ground nutmeg
- Maple syrup

In a small bowl, combine the gingersnap crumbs and butter. Press into a greased 13-in. x 9-in. x 2-in. baking dish; set aside.

In a large mixing bowl, beat the cream cheese and sugar until smooth. Beat in the pumpkin, cinnamon and vanilla. Add eggs; beat on low speed just until combined. Pour over crust; sprinkle with nutmeg.

Bake at 350° for 40-45 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of baking dish to loosen; cool 1 hour longer. Refrigerate overnight.

Cut into squares; serve with syrup. Refrigerate leftovers. **Yield:** 24 servings.

Cashew-Pear Tossed Salad

- 1 bunch romaine, torn
- 1 cup (4 ounces) shredded Swiss cheese
- 1 cup salted cashews
- 1 medium pear, thinly sliced
- 1/2 cup dried cranberries

POPPY SEED VINAIGRETTE:

- 2/3 cup olive oil
- 1/2 cup sugar
- 1/3 cup lemon juice
- 2 to 3 teaspoons poppy seeds
- 2 teaspoons finely chopped red onion
- 1 teaspoon prepared mustard
- 1/2 teaspoon salt

In a large salad bowl, combine the romaine, Swiss cheese, cashews, pear and cranberries. In a jar with a tight-fitting lid, combine the vinaigrette ingredients; shake well. Drizzle over salad and toss to coat. Serve immediately. **Yield:** 15 servings.



Spiral Pepperoni Pizza Bake

- 1 package (16 ounces) spiral pasta
- 2 pounds ground beef
- 1 large onion, chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 cans (15 ounces *each*) pizza sauce
- 1/2 teaspoon garlic salt
- 1/2 teaspoon Italian seasoning
- 2 eggs
- 2 cups milk
- 1/2 cup shredded Parmesan cheese
- 4 cups (16 ounces) shredded part-skim mozzarella cheese
- 1 package (3-1/2 ounces) sliced pepperoni

Cook pasta according to package directions. Meanwhile, in a Dutch oven, cook the beef, onion, salt and pepper over medium heat until meat is no longer pink; drain. Stir in the pizza sauce, garlic salt and Italian seasoning; remove from the heat and set aside.

In a small bowl, combine the eggs, milk and Parmesan cheese. Drain pasta; toss with egg mixture. Transfer to a greased 3-qt. baking dish. Top with beef mixture, mozzarella cheese and pepperoni.

Cover and bake at 350° for 20 minutes. Uncover; bake 20-25 minutes longer or until golden brown. **Yield:** 12 servings.

Biscuit-Topped Lemon Chicken

- 2 large onions, finely chopped
- 4 celery ribs, finely chopped
- 2 garlic cloves, minced
- 1 cup butter, cubed
- 8 green onions, thinly sliced
- 2/3 cup all-purpose flour
- 1/2 gallon milk
- 12 cups cubed cooked chicken
- 2 cans (10-3/4 ounces *each*) condensed cream of chicken soup, undiluted
- 1/2 cup lemon juice
- 2 tablespoons grated lemon peel
- 2 teaspoons pepper
- 1 teaspoon salt

CHEDDAR BISCUITS:

- 5 cups self-rising flour
- 2 cups milk
- 2 cups (8 ounces) shredded cheddar cheese
- 1/4 cup butter, melted

In a Dutch oven, saute the onions, celery and garlic in butter. Add green onions. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Add the chicken, soup, lemon juice and peel, pepper and salt; heat through. Pour into two greased 13-in. x 9-in. x 2-in. baking dishes; set aside.

In a large bowl, combine biscuit ingredients just until moistened. Turn onto a lightly floured surface; knead 8-10 times. Pat or roll out to 3/4-in. thickness. With a floured 2-1/2-in. biscuit cutter, cut out 30 biscuits.

Place over chicken mixture. Bake, uncovered, at 350° for 35-40 minutes or until golden brown. **Yield:** 15 servings (30 biscuits).

Editor's Note: As a substitute for *each* cup of self-rising flour, place 1-1/2 teaspoons baking powder and 1/2 teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup.

Glazed Peanut Butter Bars

❧ **PREP:** 15 min.
❧ **BAKE:** 20 min. + cooling

Memories of lunchtime at school and my Aunt Shelly's kitchen come to mind when I bite into these sweet, chewy bars. My husband is the biggest fan of these fun peanut butter and chocolate treats. *—Janis Luedtke*
Thornton, Colorado

POTLUCK PLEASERS CONTEST



Brisket in a Bag

❧ **PREP:** 15 min.
❧ **BAKE:** 2-1/2 hours

This tender brisket is served with a savory cranberry gravy that's made right in the oven roasting bag. You'll want to serve the slices with mashed potatoes so you can drizzle the delicious gravy over them. *—Peggy Stigers*
Fort Worth, Texas

POTLUCK PLEASERS CONTEST

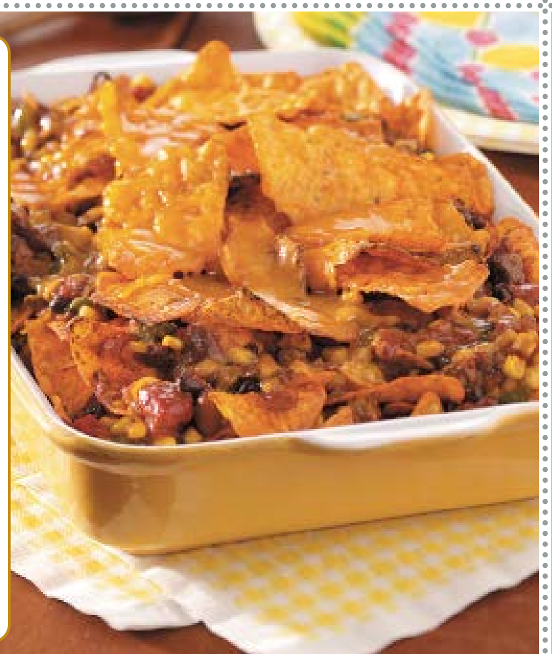


Spicy Nacho Bake

❧ **PREP:** 1 hour
❧ **BAKE:** 20 min.

I made this hearty, layered Southwestern casserole for a dinner meeting once, and now, I'm asked to bring it every time we have a potluck. Everybody loves the ground beef and bean filling as well as the crunchy, cheesy topping. *—Anita Wilson*
Mansfield, Ohio

POTLUCK PLEASERS CONTEST

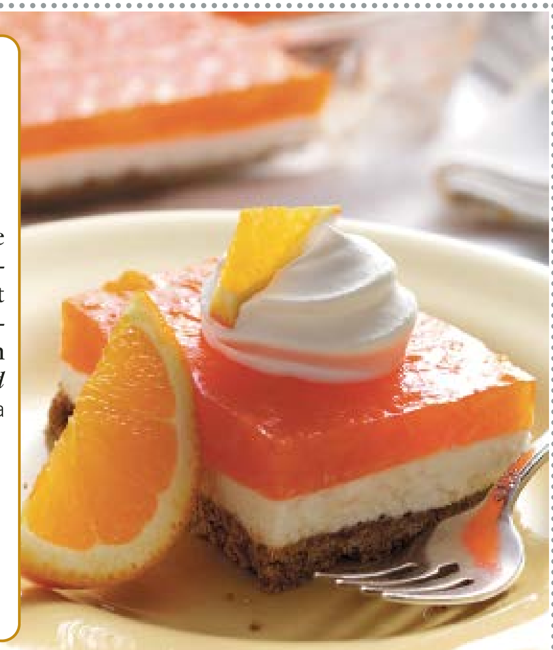


Orange Gelatin Pretzel Salad

❧ **PREP:** 30 min. + chilling

I adapted this recipe from one that uses strawberries and strawberry gelatin. A pretzel crust gives the refreshing layered salad a nice crunch. It's a favorite in our family. *—Peggy Boyd*
Northport, Alabama

POTLUCK PLEASERS CONTEST



Spicy Nacho Bake

2 pounds ground beef
2 large onions, chopped
2 large green peppers, chopped
2 cans (28 ounces *each*) diced tomatoes, undrained
2 cans (15-1/2 ounces *each*) hot chili beans
2 cans (15 ounces *each*) black beans, rinsed and drained
2 cans (11 ounces *each*) whole kernel corn, drained
2 cans (8 ounces *each*) tomato sauce
2 envelopes taco seasoning
2 packages (13 ounces *each*) spicy nacho tortilla chips
4 cups (16 ounces) shredded cheddar cheese

In a Dutch oven or large kettle, cook the beef, onions and green peppers over medium heat until meat is no longer pink; drain. Stir in the tomatoes, beans, corn, tomato sauce and taco seasoning. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes (mixture will be thin).

In each of two greased 13-in. x 9-in. x 2-in. baking dishes, layer 5 cups of chips and 4-2/3 cups of meat mixture. Repeat layers. Top each with 4 cups of chips and 2 cups of cheese. Bake, uncovered, at 350° for 20-25 minutes or until golden brown. **Yield:** 2 casseroles (15 servings each).

Orange Gelatin Pretzel Salad

Taste of Home AUGUST/SEPTEMBER 2007

2 cups crushed pretzels
3 teaspoons plus 3/4 cup sugar, *divided*
3/4 cup butter, melted
2 packages (3 ounces *each*) orange gelatin
2 cups boiling water
2 cans (8 ounces *each*) crushed pineapple, drained
1 can (11 ounces) mandarin oranges, drained
1 package (8 ounces) cream cheese, softened
2 cups whipped topping
Additional whipped topping, optional

In a small bowl, combine pretzels and 3 teaspoons sugar; stir in butter. Press into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.

In a large bowl, dissolve gelatin in boiling water. Add pineapple and oranges. Chill until partially set, about 30 minutes.

In a small mixing bowl, beat cream cheese and remaining sugar until smooth. Fold in whipped topping. Spread over crust. Gently spoon gelatin mixture over cream cheese layer. Cover and refrigerate for 2-4 hours or until firm.

Cut into squares. Garnish with additional whipped topping if desired. **Yield:** 15 servings.

Glazed Peanut Butter Bars

Taste of Home AUGUST/SEPTEMBER 2007

3/4 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons water
2 eggs
1-1/2 teaspoons vanilla extract
1-1/2 cups all-purpose flour
1-1/2 cups quick-cooking oats
3/4 teaspoon baking soda
1/2 teaspoon salt

GLAZE:

1-1/4 cups milk chocolate chips
1/2 cup butterscotch chips
1/2 cup creamy peanut butter

In a large mixing bowl, cream the butter, peanut butter, sugars and water. Beat in eggs and vanilla. Combine the flour, oats, baking soda and salt; gradually add to creamed mixture.

Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 325° for 18-22 minutes or until lightly browned.

For glaze, in a microwave-safe bowl, melt chips and peanut butter; pour over warm bars and spread evenly. Cool completely on a wire rack before cutting. **Yield:** 4 dozen.

Brisket in a Bag

Taste of Home AUGUST/SEPTEMBER 2007

3 tablespoons all-purpose flour, *divided*
1 oven roasting bag (17-1/2 inches x 16 inches)
1 fresh beef brisket (5 pounds), trimmed
1 can (16 ounces) whole-berry cranberry sauce
1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
1 can (8 ounces) tomato sauce
1 envelope onion soup mix

Place 1 tablespoon flour in the roasting bag; shake to coat. Place bag in an ungreased 13-in. x 9-in. x 2-in. baking pan; place brisket in bag.

Combine the cranberry sauce, soup, tomato sauce, soup mix and remaining flour; pour over beef. Seal the bag. Cut slits in top of the bag according to package directions.

Bake at 325° for 2-1/2 to 3 hours or until meat is tender. Let stand for 5 minutes. Carefully remove brisket from bag. Thinly slice meat across the grain; serve with gravy. **Yield:** 12 servings.

Editor's Note: This is a fresh beef brisket, not corned beef. The meat comes from the first cut of the brisket.

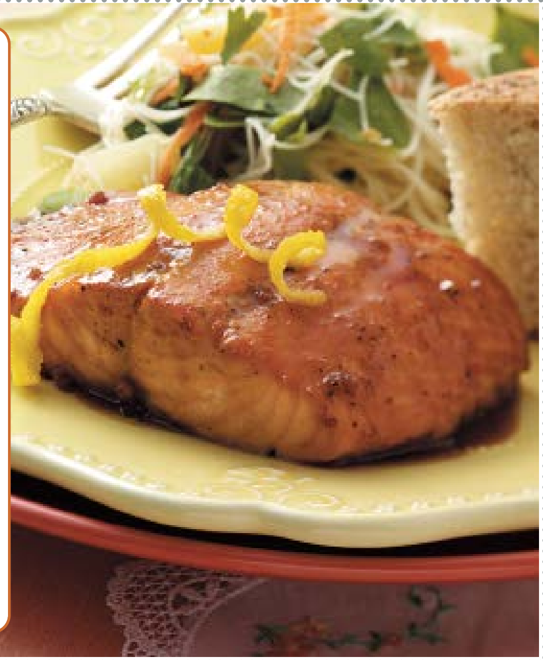
Double K Grilled Salmon

❧ **PREP:** 10 min. + marinating
❧ **GRILL:** 20 min.

There's a story behind the name of my favorite salmon recipe: When my husband, Kevin, and I couldn't find a spicy teriyaki-style marinade to our liking, we created one and named it Double K—for Krista and Kevin. Every time we make this flavorful fish, we get asked how we do it.

—Krista Frank
Rhododendron, Oregon

EDITOR'S FAVORITE MEAL p. 8



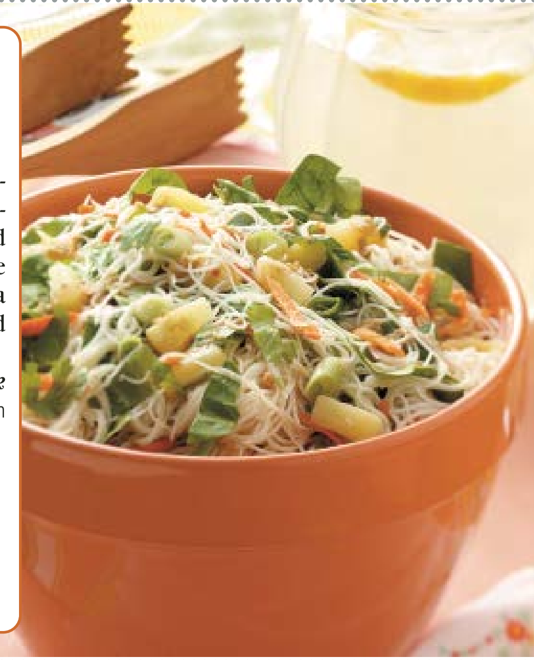
Rice Noodle Salad

❧ **PREP/TOTAL TIME:** 25 min.

This salad is sweet, spicy, nutty...and easy. Many friends request this for get-togethers, and our family enjoys it at least once a month for dinner. To make it a main dish, I add marinated and grilled teriyaki chicken.

—Krista Frank
Rhododendron, Oregon

EDITOR'S FAVORITE MEAL p. 8



Herbed Onion Focaccia

❧ **PREP:** 30 min. + rising
❧ **BAKE:** 20 min.

This bread is so full of flavor that spreading butter on it isn't necessary. I always hear yums, oohs and aahs when guests take their first bite. It's best served warm and the next day makes the best toast you've ever had!

—Krista Frank
Rhododendron, Oregon

EDITOR'S FAVORITE MEAL p. 8



Summer Celebration Ice Cream Cake

❧ **PREP:** 15 min.
❧ **BAKE:** 20 min. + freezing

I wanted to make my youngest son an ice cream cake one year for his summer birthday, as he prefers ice cream to a traditional cake. He picked the flavors, and I decided to try my favorite brownie recipe as a crust. It worked!

—Krista Frank
Rhododendron, Oregon

EDITOR'S FAVORITE MEAL p. 8



Herbed Onion Focaccia

Taste of Home AUGUST/SEPTEMBER 2007

- 1 cup water (70° to 80°)
- 1/3 cup finely chopped onion
- 1 tablespoon sugar
- 1-1/2 teaspoons salt
- 1 teaspoon grated Parmesan cheese
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried basil
- 1/2 teaspoon dill weed
- 1/2 teaspoon pepper
- 3 cups all-purpose flour
- 2 teaspoons active dry yeast

TOPPING:

- 1 tablespoon olive oil
- 1/2 teaspoon grated Parmesan cheese
- 1/2 teaspoon dried parsley flakes
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

In bread machine pan, place the first 11 ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a greased baking sheet and punch down (dough will be sticky). With lightly oiled hands, pat dough into a 9-in. circle. Brush with oil; sprinkle with Parmesan cheese, parsley, salt and pepper. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 400° for 18-20 minutes or until golden brown. Cut into wedges; serve warm. **Yield:** 1 loaf (1-1/2 pounds).

Summer Celebration Ice Cream Cake

Taste of Home AUGUST/SEPTEMBER 2007

- 1 cup sugar
- 3 tablespoons butter, melted
- 3 tablespoons orange yogurt
- 1 egg
- 1 teaspoon grated orange peel
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1/3 cup baking cocoa
- 1 cup (6 ounces) semisweet chocolate chips
- 1-3/4 quarts vanilla ice cream, softened
- 4 to 6 squares (1 ounce *each*) semisweet chocolate
- 1 tablespoon shortening
- Mixed fresh berries

Line an 8-in. square baking dish with foil and grease the foil; set aside. In a large bowl, combine the sugar, butter, yogurt, egg, orange peel and vanilla until blended. Combine flour and cocoa; stir into sugar mixture. Add chocolate chips.

Spread into prepared dish. Bake at 325° for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool on a wire rack.

Spread the ice cream over cake. Cover and freeze for 3 hours or until firm.

Remove from the freezer 10 minutes before serving. In a microwave-safe bowl, melt chocolate and shortening; stir until smooth. Using foil, lift dessert out of dish; gently peel off foil. Cut into squares. Garnish with berries and drizzle with chocolate. **Yield:** 9 servings.

Double K Grilled Salmon

Taste of Home AUGUST/SEPTEMBER 2007

- 1/4 cup packed brown sugar
- 1/4 cup soy sauce
- 3 tablespoons unsweetened pineapple juice
- 3 tablespoons red wine vinegar
- 3 garlic cloves, minced
- 1 tablespoon lemon juice
- 1 teaspoon ground ginger
- 1/2 teaspoon pepper
- 1/2 teaspoon hot pepper sauce
- 1 salmon fillet (2 pounds)



In a small bowl, combine the first nine ingredients. Pour 3/4 cup into a large resealable plastic bag; add salmon. Seal bag and turn to coat; refrigerate for 1 hour, turning occasionally. Set aside remaining marinade for basting.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Place salmon skin side down on rack. Grill, covered, over medium heat for 5 minutes. Brush with reserved marinade. Grill 15-20 minutes longer or until fish flakes easily with a fork. **Yield:** 8 servings.

Rice Noodle Salad

Taste of Home AUGUST/SEPTEMBER 2007

- 1 package (8.8 ounces) thin rice noodles
- 2 cups fresh spinach, cut into strips
- 1 large carrot, shredded
- 1/2 cup pineapple tidbits
- 1/4 cup minced fresh cilantro
- 1 green onion, chopped

SESAME PEANUT DRESSING:

- 1/4 cup unsalted peanuts
- 1/4 cup water
- 1/4 cup lime juice
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 1/2 teaspoon ground ginger
- 1/4 teaspoon crushed red pepper flakes

Cook noodles according to package directions. Meanwhile, in a large salad bowl, combine the spinach, carrot, pineapple, cilantro and onion.

In a blender, combine the dressing ingredients; cover and process until blended. Drain noodles and rinse in cold water; drain well. Add to spinach mixture. Drizzle with dressing and toss to coat. Serve immediately. **Yield:** 8-10 servings.



Grilled Sirloin Roast

❧ **PREP:** 20 min.
❧ **GRILL:** 3 hours

My grandmother passed this recipe down to my mom, and it's a gem. The tasty sauce makes the beef and carrots so tender, you won't want to eat pot roast any other way!

—*Krista Smith Kliebenstein*
Broomfield, Colorado

MY MOM'S BEST MEAL p. 12



Sour Cream Potatoes

❧ **PREP:** 30 min.
❧ **BAKE:** 30 min.

One of the great things about these creamy, mashed potatoes is they turn out even better if you make them a day ahead and bake on the day you serve them.

—*Krista Smith Kliebenstein*
Broomfield, Colorado

MY MOM'S BEST MEAL p. 12



Berry Tossed Salad

❧ **PREP/TOTAL TIME:** 30 min.

Kiwifruit and feta add interest to this delightful salad that's both sweet and tart. My mom got the recipe from a good friend; it pairs perfectly with the grilled roast in her menu.

—*Krista Smith Kliebenstein*
Broomfield, Colorado

MY MOM'S BEST MEAL p. 12



Coconut Pineapple Cake

❧ **PREP:** 25 min.
❧ **BAKE:** 35 min. + cooling

This cake is incredibly moist and dense, making it ideal for chilling and cutting ahead of time to serve as bars at social events. People are always asking my mom for this recipe.

—*Krista Smith Kliebenstein*
Broomfield, Colorado

MY MOM'S BEST MEAL p. 12



Berry Tossed Salad

- 1 package (10 ounces) ready-to-serve salad greens
- 1 cup sliced fresh strawberries
- 1 kiwifruit, peeled and sliced
- 1/4 cup chopped red onion
- 1/4 cup crumbled feta cheese
- 2 tablespoons slivered almonds

CREAMY RASPBERRY DRESSING:

- 1/2 cup mayonnaise
- 2 tablespoons plus 2 teaspoons sugar
- 1 tablespoon raspberry vinegar
- 1 tablespoon milk
- 2-1/2 teaspoons poppy seeds
- 2-1/2 teaspoons seedless raspberry jam

In a large salad bowl, combine the greens, strawberries, kiwi, onion, feta cheese and almonds. In a small bowl, whisk the dressing ingredients. Drizzle desired amount over salad and toss to coat. Serve immediately. Refrigerate any leftover dressing. **Yield:** 8 servings.



Coconut Pineapple Cake

- 2 eggs
- 2 cups sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 can (20 ounces) crushed pineapple, undrained
- 1/2 cup chopped walnuts

FROSTING:

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup butter, softened
- 2 cups confectioners' sugar
- 1/2 cup flaked coconut

In a large mixing bowl, beat the eggs, sugar and vanilla until fluffy. Combine the flour, baking soda, baking powder and salt; add to egg mixture alternately with pineapple. Stir in walnuts.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat the cream cheese, butter and confectioners' sugar until smooth. Frost cake. Sprinkle with coconut. Store in the refrigerator. **Yield:** 12 servings.

Grilled Sirloin Roast

- 3 tablespoons all-purpose flour
- 3/4 cup ketchup
- 4-1/2 teaspoons Worcestershire sauce
- 1 tablespoon brown sugar
- 1 tablespoon cider vinegar
- 1-1/4 teaspoons salt, *divided*
- 1/2 teaspoon prepared mustard
- 1/4 teaspoon pepper
- 1 boneless beef sirloin tip roast (3 pounds)
- 1 pound fresh baby carrots
- 2 medium tomatoes, quartered
- 1 medium onion, quartered

In a small bowl, combine the flour, ketchup, Worcestershire sauce, brown sugar, vinegar, 1 teaspoon salt and mustard until smooth; set aside. Sprinkle pepper and remaining salt over roast.

Grill roast over medium heat for 5-10 minutes or until browned on all sides. Transfer to a heavy-duty 13-in. x 9-in. disposable foil pan. Pour reserved sauce over roast. Top with carrots, tomatoes and onion. Cover pan with foil. Grill over indirect medium heat for 3 hours or until meat is tender. **Yield:** 6-8 servings.



Sour Cream Potatoes

- 10 medium red potatoes, peeled and quartered
- 1 package (8 ounces) cream cheese, cubed
- 1 cup (8 ounces) sour cream
- 1/4 cup milk
- 2 tablespoons butter, *divided*
- 1 tablespoon dried parsley flakes
- 1-1/4 teaspoons garlic salt
- 1/4 teaspoon paprika



Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain.

In a large mixing bowl, mash the potatoes. Add the cream cheese, sour cream, milk, 1 tablespoon butter, parsley and garlic salt; beat until smooth.

Spoon into a greased 2-qt. baking dish. Dot with remaining butter; sprinkle with paprika. Bake, uncovered, at 350° for 30-40 minutes or until heated through. **Yield:** 6-8 servings.

Peppered Squash Relish

- PREP: 15 min. + chilling
- COOK: 20 min. + cooling

I cook for a local middle school and have been making this relish more than 25 years. Whenever I take it to a dinner or picnic, it is sure to go fast, and I get lots of requests for the recipe. Sometimes, I put it into gift baskets with other homemade goodies.

—Rose Cole
Salem, West Virginia

COOKING FOR A CROWD



Chocolate Chip Oatmeal Cookies

- PREP: 20 min.
- BAKE: 10 min. per batch

Crazy about chocolate chips? This chewy cookie has plenty, not to mention lots of heart-healthy oatmeal. The gang'll come back for more and more ...so this big batch is perfect.

—Diane Neth
Menno, South Dakota

✓ Includes Nutrition Facts.

COOKING FOR A CROWD

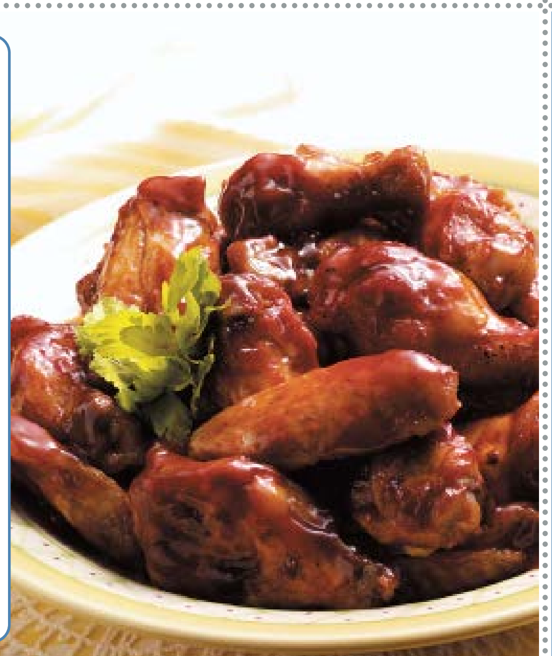


Hot Wings

- PREP: 15 min.
- BAKE: 1 hour

These appetizers are hearty for a party—and have just the right amount of "heat." But my family enjoys them so much that I often serve these wings as our main course. *—Coralie Begin*
Fairfield, Maine

COOKING FOR A CROWD



Frozen Fruit Cups

- PREP: 30 min. + freezing

Add some sparkle to your next get-together or church supper with these sunny citrus treats. The refreshing cups burst with color and flavor. In addition, they look so cute served in shiny foil containers. *—Sue Ross*
Casa Grande, Arizona

✓ Includes Nutrition Facts.

COOKING FOR A CROWD



Hot Wings

Taste of Home AUGUST/SEPTEMBER 2007

- 7 to 8 pounds fresh *or* frozen chicken wingettes, thawed
- 4 cups ketchup
- 2-1/2 cups packed brown sugar
- 1-1/3 cups water
- 1 cup Louisiana-style hot sauce
- 1/3 cup Worcestershire sauce
- 2-1/2 teaspoons chili powder
- 2 teaspoons garlic powder
- 1/2 teaspoon onion powder

Place the chicken wings in two greased 15-in. x 10-in. x 1-in. baking pans. In a large bowl, combine the remaining ingredients. Pour over wings.

Bake, uncovered, at 350° for 1 hour or until chicken juices run clear. Spoon sauce from pans over wings if desired. **Yield:** about 6 dozen.



Frozen Fruit Cups

Taste of Home AUGUST/SEPTEMBER 2007

- 5 packages (3 ounces *each*) lemon gelatin
- 10 cups boiling water
- 5 cans (20 ounces *each*) unsweetened pineapple tidbits, undrained
- 5 cans (11 ounces *each*) mandarin oranges, drained
- 5 cans (6 ounces *each*) frozen orange juice concentrate, partially thawed
- 5 large firm bananas, sliced

In a very large bowl, dissolve gelatin in boiling water; cool for 10 minutes. Stir in the remaining ingredients. Spoon into foil cups. Freeze until firm. Remove from the freezer 30 minutes before serving. **Yield:** 9-1/2 dozen.

Nutrition Facts: 1 fruit cup equals 48 calories, trace fat (trace saturated fat), 0 cholesterol, 11 mg sodium, 12 g carbohydrate, 1 g fiber, 1 g protein. **Diabetic Exchange:** 1 fruit.



Peppered Squash Relish

Taste of Home AUGUST/SEPTEMBER 2007

- 3 pounds yellow summer squash, finely chopped
- 3 pounds zucchini, finely chopped
- 6 large onions, finely chopped
- 3 medium green peppers, finely chopped
- 3 medium sweet red peppers, finely chopped
- 1/4 cup salt
- 2 cups sugar
- 2 cups packed brown sugar
- 2 cups white vinegar
- 4 teaspoons celery seed
- 1 teaspoon ground turmeric
- 1 teaspoon ground mustard
- 1/2 teaspoon alum

In a large bowl, combine the first six ingredients. Cover and refrigerate overnight.

Drain vegetable mixture. Rinse in cold water and drain again. Place vegetables in a Dutch oven. Add the sugars, vinegar, celery seed, turmeric, mustard and alum. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until liquid is clear.

Remove from the heat; cool. Spoon into containers. Cover and refrigerate for up to 3 weeks. **Yield:** 4 quarts.



Chocolate Chip Oatmeal Cookies

Taste of Home AUGUST/SEPTEMBER 2007

- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups quick-cooking oats
- 1-1/2 cups all-purpose flour
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips
- 1 cup chopped nuts

In a large mixing bowl, cream butter and sugars. Beat in eggs and vanilla. Combine the oats, flour, pudding mix, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips and nuts.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks. **Yield:** about 7 dozen.

Nutrition Facts: 1 cookie equals 87 calories, 5 g fat (2 g saturated fat), 11 mg cholesterol, 84 mg sodium, 11 g carbohydrate, 1 g fiber, 1 g protein. **Diabetic Exchanges:** 1 starch, 1 fat.



Back-to-School Cookies

- PREP: 30 min.
- BAKE: 10 min. per batch

These nutty treats are great for a classroom party or to share with friends. With a glass of cold milk, they're an irresistible snack.

—*Frances Pierce*
Waddington, New York

COOKING FOR A CROWD



Floret Salad

- PREP: 30 min. + chilling

Colorful and crunchy, this crowd-pleasing salad can be made a day in advance. Everyone likes the little zip in its creamy dressing. Sometimes I add diced green and red pepper to the mixture or throw in a little celery.

—*Denise Elder*
Hanover, Ontario

COOKING FOR A CROWD



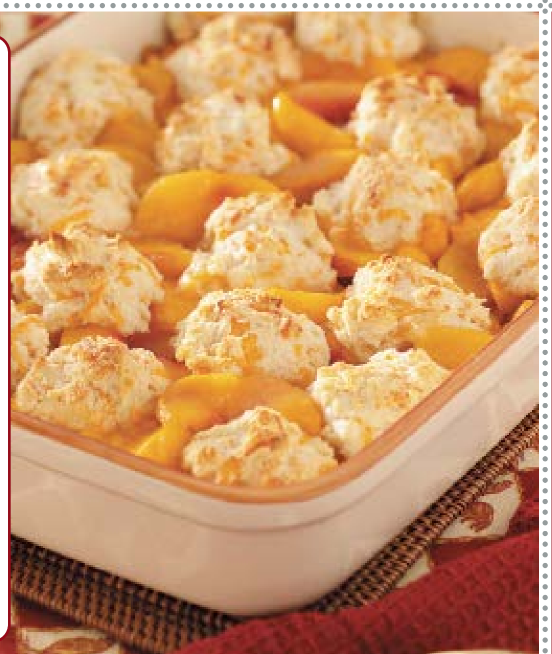
Cheddar-Biscuit Peach Cobbler

- PREP: 20 min.
- BAKE: 35 min.

Celebrate the last golden days of summer with fragrant peaches bubbling in sweet juices. Tender, savory biscuits top this luscious dessert.

—*Marie Oliphant*
Homer, Michigan

BONUS CARD



Eggplant Parmigiana

- PREP: 2 hours
- BAKE: 35 min.

This delicious eggplant casserole from my mom makes a wonderful meatless meal. It's a resourceful way to use up the eggplant in your garden, and the homemade marinara sauce tastes so good.

—*Valerie Belley*
St. Louis, Missouri

BONUS CARD



Cheddar-Biscuit Peach Cobbler

- 4 pounds fresh peaches, peeled and sliced *or* 8 cups frozen unsweetened sliced peaches
- 2 tablespoons lemon juice
- 1/2 teaspoon almond extract
- 1-1/2 cups sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 tablespoons cold butter

CHEDDAR BISCUITS:

- 2 cups biscuit/baking mix
- 1 cup (4 ounces) shredded cheddar cheese
- 2/3 cup milk
- 1 tablespoon butter, melted

In a large bowl, combine the peaches, lemon juice and extract. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Combine the sugar, cornstarch and salt; sprinkle over peaches. Dot with butter. Bake, uncovered, at 400° for 15 minutes.

Meanwhile, in a bowl, combine biscuit mix and cheese. Combine milk and butter; stir into biscuit mixture just until blended. Drop by tablespoonfuls onto hot peach mixture. Bake 20-25 minutes longer or until biscuits are golden brown. Serve warm. **Yield:** 10-12 servings.



Eggplant Parmigiana

- 2 medium eggplant, peeled and cut into 1/2-inch slices
- 2 teaspoons salt
- 2 large onions, chopped
- 2 tablespoons minced fresh basil *or* 2 teaspoons dried basil
- 2 bay leaves
- 1 tablespoon minced fresh oregano *or* 1 teaspoon dried oregano
- 1 tablespoon minced fresh thyme *or* 1 teaspoon dried thyme
- 3 tablespoons olive oil
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 can (12 ounces) tomato paste
- 1 tablespoon honey
- 1-1/2 teaspoons lemon-pepper seasoning
- 4 garlic cloves, minced
- 2 eggs, beaten
- 1/2 teaspoon pepper
- 1-1/2 cups dry bread crumbs
- 1/4 cup butter, *divided*
- 2 pounds (32 ounces) shredded part-skim mozzarella cheese
- 1 cup grated Parmesan cheese

Place eggplant in a colander; sprinkle with salt. Let stand for 30 minutes. Meanwhile, in a large skillet, saute onions, basil, bay leaves, oregano and thyme in oil until onions are tender.

Add the tomatoes, tomato paste, honey and lemon-pepper. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Add garlic; simmer 10 minutes longer. Discard bay leaves.

Rinse eggplant slices; pat dry with paper towels. In a shallow bowl, combine eggs and pepper; place bread crumbs in another shallow bowl. Dip eggplant into egg, then coat with crumbs. Let stand for 5 minutes.

In a large skillet, cook half of the eggplant in 2 tablespoons butter for 3 minutes on each side or until lightly browned. Repeat with remaining eggplant and butter.

In each of two greased 11-in. x 7-in. x 2-in. baking dishes, layer half of the eggplant, half of the tomato sauce and half of the mozzarella cheese. Repeat layers. Sprinkle with Parmesan cheese. Bake, uncovered, at 375° for 35 minutes or until bubbly. **Yield:** 10-12 servings.

Back-to-School Cookies

- 1 cup butter-flavored shortening
- 1 cup creamy peanut butter
- 2 cups packed brown sugar
- 4 egg whites
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 cups crisp rice cereal
- 1-1/2 cups chopped nuts
- 1 cup flaked coconut
- 1 cup quick-cooking oats

In a large mixing bowl, cream the shortening, peanut butter and brown sugar until light and fluffy. Beat in egg whites and vanilla. Combine the flour, baking soda and baking powder; gradually add to creamed mixture and mix well. Stir in the cereal, nuts, coconut and oats.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Flatten with a fork, forming a crisscross pattern. Bake at 375° for 7-8 minutes. Remove to wire racks. **Yield:** 12 dozen.



Floret Salad

- 6 cups fresh broccoli florets
- 6 cups fresh caulifloweret
- 3 medium red onions, halved and sliced
- 2 cups mayonnaise
- 1 cup (8 ounces) sour cream
- 1/4 cup packed brown sugar
- 1/4 cup cider vinegar
- 1 tablespoon Worcestershire sauce
- 3 teaspoons dill weed
- 2 teaspoons salt
- Dash Louisiana-style hot sauce

In a large bowl, combine the broccoli, cauliflower and onions. In a small bowl, combine the remaining ingredients. Pour over vegetables and toss to coat. Cover and refrigerate for 4 hours before serving. **Yield:** 25 servings (2/3 cup each).



Meatball Calzones

- **PREP: 1-1/2 hours + standing**
- **BAKE: 25 min.**

My family can't get enough of this savory entree. We have to have it at least once a month, or everyone goes through withdrawal. Leftovers freeze well for a quick meal later. —*Cori Cooper*
Flagstaff, Arizona

BONUS CARD



Dijon Green Beans

- **PREP/TOTAL TIME: 20 min.**

I love this recipe because it combines the freshness of garden green beans with a tangy dressing. It's a wonderful, quick and easy side dish. —*Jannine Fisk*
Malden, Massachusetts

✓ Includes Nutrition Facts.

BONUS CARD

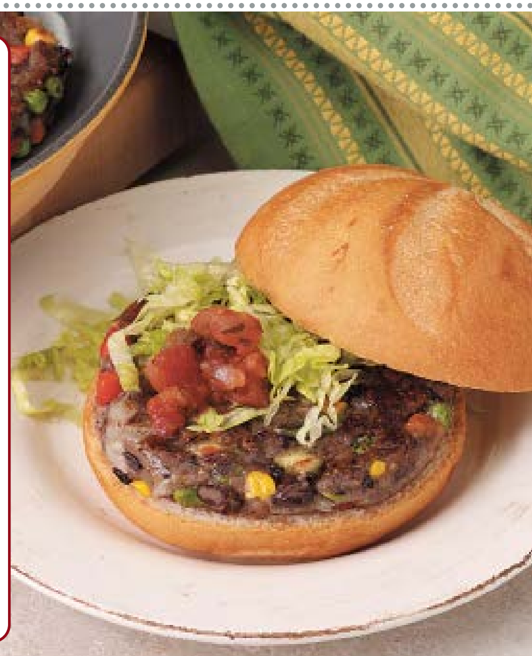


Black Bean Burgers

- **PREP/TOTAL TIME: 25 min.**

My son encouraged me to come up with a good veggie burger for him, and he gave this recipe a triple A+! Not only are they moist and flavorful, but they're very easy to freeze. Now, like my son, I prefer them over meat burgers. —*Clara Honeyager*
North Prairie, Wisconsin

BONUS CARD



Hearty Calico Bean Bake

- **PREP: 10 min.**
- **BAKE: 1 hour**

For years, my mother made this savory-sweet bean dish. I was always thrilled when it was on the menu, and now I serve it often to my own family. You can vary the types of beans used, if you wish. —*Heather Biedler*
Laura, Illinois

BONUS CARD



Black Bean Burgers

Taste of Home AUGUST/SEPTEMBER 2007

- **1 cup frozen mixed vegetables, thawed**
- **1 small onion, chopped**
- **1/2 cup chopped sweet red pepper**
- **1 can (15 ounces) black beans, rinsed and drained, *divided***
- **1 tablespoon cornstarch**
- **2 tablespoons cold water**
- **1 cup mashed potato flakes**
- **1/4 cup quick-cooking oats**
- **3 tablespoons whole wheat flour**
- **2 tablespoons nonfat dry milk powder**
- **1 egg, lightly beaten**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **4 teaspoons vegetable oil**
- **6 kaiser rolls, split**
- **2 cups shredded lettuce**
- **3/4 cup salsa**

In a large microwave-safe bowl, combine the mixed vegetables, onion and red pepper. Cover and microwave on high for 2 minutes.

Coarsely mash 3/4 cup black beans. In a bowl, combine the cornstarch and water until smooth; stir in the mashed beans, potato flakes, oats, flour, milk powder, egg, salt and pepper. Stir in vegetable mixture and remaining black beans. Shape into six 5/8-in.-thick patties.

In a large nonstick skillet, cook patties in oil for 4-5 minutes on each side or until lightly browned. Serve on rolls with lettuce and salsa. **Yield:** 6 servings.

Editor's Note: This recipe was tested in a 1,100-watt microwave.

Hearty Calico Bean Bake

Taste of Home AUGUST/SEPTEMBER 2007

- **1 can (16 ounces) pork and beans, undrained**
- **1 can (16 ounces) kidney beans, rinsed and drained**
- **1 can (15-1/2 ounces) great northern beans, rinsed and drained**
- **1 can (15-1/2 ounces) chili beans, undrained**
- **1 can (14-1/2 ounces) cut wax beans, drained**
- **1-1/2 cups packed brown sugar**
- **1-1/2 cups cubed fully cooked ham**
- **1-1/2 cups cubed cheddar cheese**
- **1/2 cup ketchup**
- **1 small onion, chopped**
- **2 tablespoons Worcestershire sauce**

In a large bowl, combine all ingredients. Transfer to a greased shallow 3-qt. baking dish. Bake, uncovered, at 350° for 1 hour or until bubbly and heated through. **Yield:** 10 servings.



Meatball Calzones

Taste of Home AUGUST/SEPTEMBER 2007

- **3 eggs, lightly beaten**
- **1 cup seasoned bread crumbs**
- **1 cup grated Parmesan cheese**
- **3 teaspoons Italian seasoning**
- **2 pounds ground beef**
- **3 loaves (1 pound *each*) frozen bread dough, thawed**
- **3 cups (12 ounces) shredded part-skim mozzarella cheese**
- **1 egg white, lightly beaten**
- **Additional Italian seasoning**
- **1 jar (14 ounces) spaghetti sauce, warmed**

In a large bowl, combine the eggs, bread crumbs, Parmesan cheese and Italian seasoning. Crumble beef over mixture and mix well. Shape into 1-in. balls.

Place meatballs on a rack in a shallow baking pan. Bake, uncovered, at 400° for 10-15 minutes or until no longer pink. Drain on paper towels. Reduce heat to 350°.

On a floured surface, roll each portion of dough into an 18-in. x 12-in. rectangle. Spoon a third of the meatballs and mozzarella cheese down the center of each rectangle. Fold dough over filling; press edges firmly to seal.

Place seam side down on greased baking sheets. Brush tops with egg white; sprinkle with Italian seasoning. Let stand for 15-30 minutes. Bake for 25-30 minutes or until golden brown. Serve with spaghetti sauce. **Yield:** 3 calzones (4 servings each).

Dijon Green Beans

Taste of Home AUGUST/SEPTEMBER 2007

- **1-1/2 pounds fresh green beans, trimmed**
- **2 tablespoons red wine vinegar**
- **2 tablespoons olive oil**
- **2 teaspoons Dijon mustard**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **1 cup grape tomatoes, halved**
- **1/2 small red onion, sliced**
- **2 tablespoons grated Parmesan cheese**



Place beans in a large saucepan; cover with water. Bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender.

Meanwhile, for dressing, whisk the vinegar, oil, mustard, salt and pepper in a small bowl. Drain beans; place in a large bowl. Add tomatoes and onion. Drizzle with dressing and toss to coat. Sprinkle with Parmesan cheese. **Yield:** 10 servings.

Nutrition Facts: 3/4 cup equals 54 calories, 3 g fat (1 g saturated fat), 1 mg cholesterol, 167 mg sodium, 6 g carbohydrate, 2 g fiber, 2 g protein. **Diabetic Exchanges:** 1 vegetable, 1/2 fat.

Love Those Lemons!



Enter Our Recipe Contest

Your "prized" lemon recipes could win $500!

Vibrant and tangy, lemons effortlessly add zest to a wide variety of foods. Our next national recipe contest is "Lemon Lovers"...and we anticipate it being a popular one! Our judges are "puckered up" and ready to sample the diverse ways you cook and bake with this zippy, refreshing fruit.

- ***Do you have a fresh, new twist for an appetizer?***
- ***Is there a traditional lemony dessert you're always asked to bring to potlucks and other gatherings?***
- ***Can you think of a terrific main dish or side dish that calls for freshly grated lemon peel, lemon zest or lemon juice?***



We hope you'll spark our attention with favorites like lip-smacking lemon bars, citrus-baked Cornish hens, refreshing dressings and luscious breakfast foods such as lemon blueberry pancakes. And check your recipe files for snacks, salads, soups and other baked goods that showcase lemon.

Along with your entry, please include tips for preparing and serving your dish. A simple technique you've discovered or a helpful hint passed along by a relative or friend might be new to other *Taste of Home* readers.

Get Those Recipes In

The "Lemon Lovers" contest will close on *September 15, 2007*. Winners will be featured in the April/May '08 issue.

GREAT PRIZES! The Grand Prize winner will receive **$500 in cash**. Second place wins dinner for four at the restaurant of the winner's choice.

Ten runners-up will receive a free copy of our *Contest Winning Annual Recipes 2007* cookbook.

Plus, one of our winners may be selected to appear on national television with *Taste of Home* Editor in Chief Catherine Cassidy. *The Early Show* on CBS gives viewers a "taste of home" by spotlighting some of the delicious prize-winners in our national recipe contests.



For more information, please visit our Web site at *www.tasteofhome.com.*

RECIPE CONTEST RULES: You may enter more than one recipe. Be sure to include the contest topic and your name, address and phone number on each recipe.

It's easy to enter at *www.tasteofhome.com*. Click on "Submit a Recipe" to find a handy form with space for the contest title ("Lemon Lovers"), your ingredients, directions and comments. Be specific with measurements and sizes of cans, packages and pans. Please include a few words about the recipe and a bit about yourself.

Or, type or print each recipe on one side of an 8-1/2- x 11-inch sheet of paper. Send entries to "Lemon Lovers," Diane Werner, Food Director, 5925 Country Lane, Greendale WI 53129. Remember to include your name, address and phone number on each entry.

All entries become the property of Reiman Publications.

Recipes that are not among the contest winners may be published in a future issue of *TOH*, in a cookbook or on our Web site (*www.tasteofhome.com*).

Last Chance to Enter Creative Corn

Time is running out!

The harvest for our "Corn Is King" contest is drawing to a close. But you still have until *August 15, 2007*, to enter.

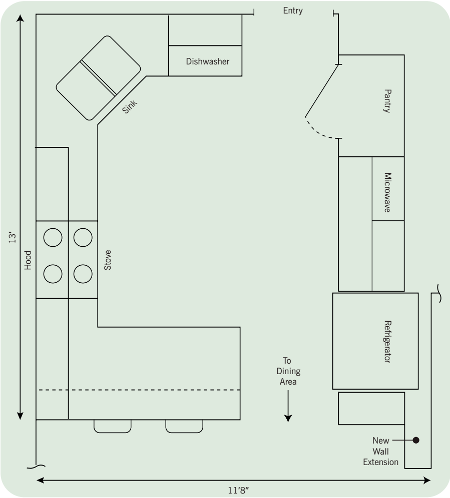
Recipes may call for fresh, frozen or canned corn. Our judges want to nibble corn-on-the-cob specialties, fiesta salads and dips, comforting soups, luscious main dishes and sides, and corn-filled baked goods.

Enter on our Web site or E-mail entries by August 15, 2007 to *recipes@tasteofhome.com*. Please write "Corn Is King" on the subject line and include your name and street address. Or send to "Corn Is King," Diane Werner, Food Director, 5925 Country Lane, Greendale WI 53129. See the contest announcement above for a general guide.

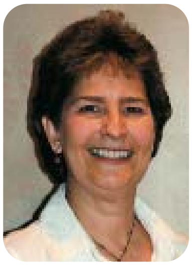




Remodel Shows Off Hubby's Handiwork



Total surprise! Log on to **www.tasteofhome.com/plus** for more kitchen stories, including a renovated warehouse kitchen.



By Elizabeth Blondefield
San Jose, California

Sometimes, it's best to work with what you've got. This little motto yielded big results when my husband, Paul, and I remodeled our small, dreary kitchen.

Our home was 34 years old when we bought it, in 1994, and it was a true fixer-upper. I shuddered when I saw its original kitchen. It was cramped and terribly outdated. Dark cabinets and worn laminate countertops were a definite eyesore. To make matters worse, I had only one measly fluorescent light and little counter space. We needed something new...and fast!

My husband is a sheet-metal journeyman, and I work part-time teaching two child-care programs at our church. Despite our busy schedules, we made it a priority to plan the remodel carefully. We paged through magazines, attended home shows and studied store displays. Paul even made a scale model of the new kitchen. We settled on a floor plan that didn't involve any structural changes, except for extending one wall.

Birch and Granite

Our gloomy cabinets were first to go. We decided not to replace the hanging cabinets above the peninsula to give our kitchen a more open feel. Paul installed



Photos by www.mylighthousephotography.com





Conveniences such as an appliance garage above the dishwasher and handy pullout shelves make meal preparation much easier.

Birch cabinets pair perfectly with Elizabeth's forest-green granite countertops (at right).

honey-colored birch cabinets with a beaded-board pattern and dark chestnut trim. I love their look, plus they have lots of storage space.

Since I do a lot of baking (I'm known for my holiday cookies), I wanted smooth, solid countertops. We chose a swirled forest-green granite with red undertones. The granite complements my apple-theme decor and sage walls.

We extended the counter adjoining the peninsula into the dining area by 2 feet. That allowed us to add cupboard space and make up for the hanging cabinets we removed. We added two red, counter-height chairs at the peninsula, which serves as a breakfast bar for our daughters, Addie, 12, and Grace, 10.

Added Work Space

Across the room, Paul put in a granite counter along the newly extended south wall. He installed a microwave above the counter, giving me a workstation I didn't have before. We recessed our refrigerator into the wall, flush with the new counter.

I had always wanted a window over the sink, and since our kitchen already had two corner windows, Paul built an angled sink below them. This gives me a full view of our front yard, so I can enjoy my garden while working at the sink.

Because Paul and I are both tall (I'm 5-foot-9 and he's 6-foot-8), we raised the dishwasher 12 inches off the floor. Loading and emptying the dishwasher is so easy now. A facade over its front blends in with the cabinets.

When friends first see my kitchen, they ask, "What's that fixture above the stove?" When they find out it's an extending water faucet, they all want one! It saves frequent trips to the sink, and I no longer have to carry heavy pots of water for cooking corn on the cob or pasta.

I'm also enjoying the dual-fuel range; the cooktop is gas, and the dual oven is electric. I love the control I have cooking with gas, and I've become comfortable with convection and standard baking modes. Paul built the steel range hood above the stove.

To improve the lighting in our kitchen, we installed recessed lights, and tasking lights over each workstation. Paul also raised the center of the ceiling for interest and added coordinating chestnut-colored trim. Rope lighting under the upper and lower cabinets creates a soft glow in the evening and serves as a night-light when needed.

The lighting also illuminates our beautiful oak floor, which extends into the dining room. Because the wood is prefinished, we don't have to re-sand or refinish it. Cleanup is a breeze, too.

What a difference our new kitchen has made to our home! The once-gloomy kitchen is now warm and inviting. I'm especially thankful for Paul's craftsmanship. Except for installing the countertops, he did the entire remodel. Bravo!

Red Hat Revelry





Eye-catching Red Hat Cake and Red Chapeau Sugar Cookies add festive flavor to chapter gatherings.

These fun-loving ladies know how to throw lively parties!

Gathering on the River



The aroma of homemade goodies filled the air, drawing in our hungry group of "Southern Charms" Red Hatters (below). There are 12 in our group, and this special get-together took place at my cousin's quaint cottage, nestled on the edge of the Yadkin River. Decked out in our finest purple outfits and red hats, we enjoyed a "Red Hattitude" luncheon on a spacious wraparound porch.

Our menu included appetizers, salads and sandwiches—all served in festive red hat containers. I lined the table with "Red Hatter" cloths and set out napkins that read: "We've seen it all, done it all, heard it all…We just can't remember it all."

The ladies couldn't get over our special desserts! They oohed and aahed over Red Hat Cake—a moist, golden cake decorated with bright red frosting, colorful flowers and a wispy purple bow. Red Chapeau Sugar Cookies, sprinkled with red sugar and frosted with purple sashes and bows, also caught everyone's attention. (Recipes are on the next page.)

Once our tummies were nice and full, we read funny poems and played a few lively rounds of bingo.

—*Patsy Snyder (above),* Rural Hall, North Carolina



Clever Menu Yields Chuckles

After volunteering to do a luncheon for the Red Petunias (my Red Hat chapter), I quickly enlisted the help of my sisters, Teeny and Merilyn.

The three of us had great fun concocting the menu: Purple Passion (punch), Red Hot Flashes (cranberry rolls), Purple Slaw (cabbage salad), Red Roosters (mesquite chicken) and Cardinal Sin (fresh fruit pie).

Teeny surprised and delighted us by hiding her Red Potato Salad—nicknamed Scarlet Spuds for this occasion—in an elaborate red hat. When we were ready to eat, she pulled the top off the hat, and we dipped into the flavorful salad, chock-full of tender potato cubes (recipe on opposite page).

Fellow Red Hatter Sandy and I poked fresh vegetables into a large straw hat, making a beautiful veggie tray (right).



Not only was our spread delicious, but the ladies giggled when they read the clever names, too.

—*Margaret Blomquist*
Newfield, New York

Red Hat Cake

❧ **PREP: 1 hour**
❧ **BAKE: 20 min. + cooling**

- **1 cup butter, softened**
- **2-1/4 cups sugar**
- **5 eggs**
- **3 teaspoons vanilla extract**
- **3-1/2 cups all-purpose flour**
- **2 teaspoons baking powder**
- **1/2 teaspoon salt**
- **1 cup milk**

FROSTING:

- **1 cup shortening**
- **1/4 cup butter, softened**
- **7-1/2 cups confectioners' sugar**
- **1/2 cup half-and-half cream**
- **3 tablespoons red food coloring**
- **3 teaspoons vanilla extract**
- **1/2 teaspoon salt**

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Line a 14-in. round cake pan or deep-dish pizza pan with waxed paper; lightly coat with nonstick cooking spray. Pour 1-1/2 cups batter into a greased 2-qt. round baking dish; pour remaining batter into prepared cake pan or pizza pan.

Bake at 350° for 20-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large mixing bowl, cream the shortening, butter and confectioners' sugar until light and fluffy. Add cream, food coloring, vanilla and salt; beat until smooth.

Place larger cake on a serving plate; spread with frosting. Top with smaller cake; frost. Decorate as desired. Save any remaining frosting for another use. **Yield:** 16-20 servings.



Red Chapeau Sugar Cookies

❧ **PREP: 45 min. + chilling**
❧ **BAKE: 10 min. per batch + cooling**

✓ Includes Nutrition Facts.

- **1 cup butter, softened**
- **2 cups packed light brown sugar**
- **2 eggs**
- **2 teaspoons lemon extract**
- **4-1/2 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1/2 teaspoon cream of tartar**
- **Red colored sugar or decorating frosting, optional**

In a large mixing bowl, cream butter and brown sugar. Beat in eggs and extract. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle.

Divide dough into fourths. On a lightly floured surface, roll one portion to 1/8-in. thickness. Cut with a floured 6-in. hat-shaped cookie cutter. Place 1 in. apart on ungreased baking sheets. Repeat with remaining dough.

Sprinkle with red colored sugar if desired. Bake at 350° for 6-8 minutes or until edges begin to brown. Remove to wire racks to cool. Decorate with frosting if desired. **Yield:** 5 dozen.

Editor's Note: Hat-shaped cookie cutters are available from *www.ShopTasteofHome.com.*

Nutrition Facts: 1 cookie equals 92 calories, 3 g fat (2 g saturated fat), 15 mg cholesterol, 57 mg sodium, 14 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchanges:** 1 starch, 1/2 fat.

Red Potato Salad *(Below left)*

❧ **PREP: 40 min. + chilling**

- **5 pounds medium red potatoes, halved**
- **5 hard-cooked eggs, chopped**
- **1 celery rib, finely chopped**
- **1/2 medium onion, finely chopped**
- **1-1/2 cups mayonnaise**
- **1/4 cup sweet pickle relish**
- **3 tablespoons sugar**
- **2 tablespoons dried parsley flakes**
- **2 teaspoons prepared mustard**
- **1 teaspoon salt**
- **1 teaspoon cider vinegar**
- **1/8 teaspoon pepper**



Pajama Breakfast

A pajama breakfast I planned was perfect for the "Early Birds," our local Red Hat chapter. The ladies arrived at 7:30 a.m., dressed in their nightclothes—and wearing lovely red hats!

I served my guests homemade scones, fruit salad and two egg dishes from *Taste of Home*—Farmer's Strata (Dec/Jan '96) and Scrambled Egg Casserole (Feb/Mar '95).

After eating, the ladies opened their goody bags—which included candy, beaded pins and Red Hat memo pads—and we enjoyed more tea and coffee while reminiscing about our Red Hat experiences and fun.

—Ann Laguna
Newark, California

Editor's Note: Use the handy Recipe Finder at *www.tasteofhome.com* for the *Taste of Home* dishes Ann mentions above.

Place potatoes in a large kettle; cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Drain and cool. Cut potatoes into 3/4-in. cubes.

In a large bowl, combine the potatoes, eggs, celery and onion. In a small bowl, combine the remaining ingredients. Pour over potato mixture and stir gently to coat. Cover and refrigerate for 6 hours or overnight. **Yield:** 17 servings (3/4 cup each).

DREAM UP A THEME? If we feature your theme meal in a future issue, you'll earn $75! Send photos of you and your table, along with description and recipes, to "Getting in the Theme." See page 62 for Contributor Guidelines.

Food for Thought: To me—old age is 15 years older than I am. —Bernard M. Baruch



Creamy Clam Chowder



Buttermilk Cake with Caramel Icing



Fresh Plum Crumb Dessert

Taste these terrific ‘On the Road’ Contest Winners

Great local cooks brought their best recipes to competitions on our cookbook introduction tour.

By Catherine Cassidy
Editor in Chief



Prize-winner Anna Jean Allen (right, with Catherine Cassidy) entered her Buttermilk Cake with Caramel Icing in the contest at Joseph-Beth Booksellers in Lexington, Kentucky. You can find the recipe below.

To launch our big new *The Taste of Home Cookbook*, I recently visited bookstores nationwide on a promotional trip. Local recipe contests were part of the fun at several of my stops.

Just as we do in *Taste of Home* magazine, we invited cooks in the area to bring in their best recipes for a friendly, informal competition. Tasting all these goodies—and personally meeting the contestants—was a highlight of my travels! Here are the top five prize-winners. Plus, you’ll find 20 more finalists at *www.tasteofhome.com/plus.* I hope you enjoy trying them as much as I did!

Food for Thought: What this world needs is a vegetarian mosquito.

Creamy Clam Chowder

PREP: 15 min.
COOK: 30 min.

At our Pittsburgh competition, Lori Kimble’s satisfying chowder took top honors. “This is perhaps the easiest recipe for clam chowder that I have ever made,” says Lori, from McDonald, Pennsylvania. “Served with sourdough bread, it’s especially delicious.”

- **1 large onion, chopped**
- **3 medium carrots, chopped**
- **2 celery ribs, sliced**
- **3/4 cup butter, cubed**
- **2 cans (10-3/4 ounces *each*) condensed cream of potato soup, undiluted**
- **3 cans (6-1/2 ounces *each*) minced clams**
- **3 tablespoons cornstarch**
- **1 quart half-and-half cream**

In a large saucepan, saute the onion, carrots and celery in butter until tender. Stir in the potato soup and two cans of undrained clams. Drain and discard juice from remaining can of clams; add clams to soup.

Combine cornstarch and a small amount of cream until smooth; stir into soup. Add the remaining cream. Bring to a boil; cook and stir for 2 minutes or until thickened. **Yield:** 9 servings (about 2 quarts).

Buttermilk Cake With Caramel Icing

PREP: 35 min.
BAKE: 45 min. + cooling

Anna Jean Allen of West Liberty, Kentucky brought a fabulous cake to the Lexington contest. So moist and tender, it melts in your mouth! “It’s been a favorite cake recipe of my family since the 1970s and goes over really well at church potluck meals,” says Anna Jean, who is one of our field editors.

- **1 cup butter, softened**
- **2-1/3 cups sugar**
- **3 eggs**
- **1-1/2 teaspoons vanilla extract**
- **3 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1 cup buttermilk**

ICING:

- **1/4 cup butter, cubed**
- **1/2 cup packed brown sugar**
- **1/3 cup heavy whipping cream**
- **1 cup confectioners’ sugar**

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk, beating well after each addition (batter will be thick).

Pour into a greased and floured 10-in. flut-





Mishmash Applesauce



Crispy Shrimp Poppers

ed tube pan. Bake at 350° for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For icing, in a small saucepan, combine the butter, brown sugar and cream. Bring to a boil over medium heat, stirring constantly. Remove from the heat; cool for 5-10 minutes. Whisk in confectioners' sugar. Drizzle over cake. **Yield:** 12-16 servings.

Fresh Plum Crumb Dessert

❧ **PREP: 25 min.**
❧ **BAKE: 45 min. + cooling**

Talk about comfort food, here's a delectable example from Janet Fahrenbruck-Lynch, the winner in Cincinnati, Ohio. Her old-fashioned dessert has the perfect sweet-tart balance with its fresh-plum tang and sweet, crispy topping. Imagine it warm from the oven, served with a scoop of ice cream…Yum!

- **7 large plums, pitted and quartered**
- **1/2 cup packed brown sugar**
- **3 tablespoons plus 1 cup all-purpose flour, *divided***
- **1 teaspoon ground cinnamon**
- **1 cup sugar**
- **1 teaspoon baking powder**
- **1/4 teaspoon salt**
- **1/4 teaspoon ground mace**
- **1 egg, lightly beaten**
- **1/2 cup butter, melted**

In a large bowl, combine the plums, brown sugar, 3 tablespoons flour and cinnamon. Spoon into a greased 2-qt. baking dish.

In a small bowl, combine the sugar, baking powder, salt, mace and remaining flour. Add egg; stir with a fork until crumbly. Sprinkle over plum mixture. Drizzle with butter.

Bake at 375° for 40-45 minutes or until plums are tender and top is golden brown. Cool for 10 minutes before serving. Serve warm or at room temperature. **Yield:** 8 servings.

Mishmash Applesauce

❧ **PREP: 30 min.**
❧ **COOK: 30 min. + standing**

✓ Includes Nutrition Facts.

This fun, colorful recipe from Elm Grove, Wisconsin's Beverly Rice is so easy because you don't need to peel the apples. Berries and rhubarb give the flavor a boost. "It's great hot or cold, over ice cream, or just as is," says Beverly, winner in Milwaukee.

- **3 pounds tart apples, chopped**
- **2 cups chopped fresh *or* frozen rhubarb**
- **1 cup chopped fresh *or* frozen strawberries**
- **1 cup fresh *or* frozen blueberries**
- **1 cup fresh *or* frozen cranberries**
- **1 cup orange juice**
- **2 packages (.3 ounce *each*) sugar-free strawberry gelatin**

In a Dutch oven, combine the fruit and orange juice. Bring to a boil over medium heat, stirring frequently. Sprinkle gelatin over fruit mixture; mix well. Reduce heat; cover and simmer for 15-20 minutes or until apples are tender.

Remove from the heat; mash fruit. Let stand for 15 minutes. Serve warm or chilled. **Yield:** 8 cups.

Nutrition Facts: 1/2 cup equals 75 calories, trace fat (trace saturated fat), 0 cholesterol, 24 mg sodium, 18 g carbohydrate, 3 g fiber, 1 g protein. **Diabetic Exchange:** 1 fruit.

Crispy Shrimp Poppers

❧ **PREP: 40 min.**
❧ **COOK: 5 min. per batch**

Jacquelynne Stine of Las Vegas, Nevada happened to be visiting in Dayton at the time of our competition and entered this terrific appetizer. A crisp, golden coating surrounds her butterflied shrimp stuffed with bacon and cream cheese.

- **20 uncooked medium shrimp, peeled and deveined**
- **4 ounces cream cheese, softened**
- **10 bacon strips**
- **1 cup all-purpose flour**
- **2 eggs, lightly beaten**
- **2 cups panko (Japanese) bread crumbs**

Oil for deep-fat frying

Butterfly the shrimp along the outside curves. Spread about 1 teaspoon cream cheese inside each shrimp. Cut bacon strips in half lengthwise; wrap a piece around each shrimp and secure with toothpicks.

In three separate shallow bowls, place the flour, eggs and bread crumbs. Coat the shrimp with flour; dip into eggs, then coat with bread crumbs.

In an electric skillet or deep-fat fryer, heat oil to 375°. Fry shrimp, a few at a time, for 3-4 minutes or until golden brown. Drain on paper towels. Discard toothpicks before serving. **Yield:** 20 appetizers.

For 20 more finalist recipes, go to *www.tasteofhome.com/plus.*

Food for Thought: Some kids' idea of a seven-course meal is six cookies and a glass of milk.







Dazzling Christmas decorations will greet you at the estate.

**Cannot be combined with other offers.*

All photos: The Biltmore Company, Asheville, NC

Christmas on the Biltmore Estate

RELAX in the lap of luxury at the Biltmore Estate, America's largest privately owned home. This 4-day, 3-night getaway in November or early December is sure to give you plenty of time to unwind as the hustle and bustle of the holiday season begins.

Magnificent Architecture

Imagine yourself a personal guest of the Vanderbilts as you wander from room to room on a self-guided tour of the Biltmore House. Marvel at its 250 rooms, 65 fireplaces, indoor pool, bowling alley and priceless collections of art and antiques.

Accommodations for your entire stay will be at the Inn on Biltmore Estate, where you'll enjoy 21st-century amenities amid Vanderbilt-inspired hospitality.

Fine Dining

Savor gourmet meals at the Inn on Biltmore Estate, the Stable Cafe Loft and the beautiful Deerpark Restaurant.

Tour the Biltmore Estate Winery, America's most-visited winery. Here you'll learn about the vintner's art and sample award-winning creations.

Holiday Celebrations

Enjoy a delightful musical performance of holiday standards and the vocal harmonizing of the Song o' Sky Sweet Adelines Chorus or the Land of Sky Chorus and Barbershop Quartet.

Experience the grandeur of a Candlelight Christmas Evening tour at the Biltmore. You'll be enchanted by flickering flames of golden candlelight as they accent the Biltmore's fabulous holiday decor and reflect off the delicate ornaments.

As a special treat, a member of the Biltmore Estate floral department will give a private Christmas crafting demonstration for you. A drawing will allow some lucky winners to take the creations home!

Come On Along

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The Biltmore's Bread Pudding

- PREP: 15 min.
- BAKE: 40 min.

8 cups cubed day-old bread
9 eggs
2-1/4 cups milk
1-3/4 cups heavy whipping cream
1 cup sugar
3/4 cup butter, melted
3 teaspoons vanilla extract
1-1/2 teaspoons ground cinnamon

CARAMEL SAUCE:

1 cup sugar
1/4 cup water
1 tablespoon lemon juice
2 tablespoons butter
1 cup heavy whipping cream

Place bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish. In a large bowl, whisk the eggs, milk, cream, sugar, butter, vanilla and cinnamon. Pour evenly over bread.

Bake, uncovered, at 350° for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Meanwhile, in a small saucepan, bring the sugar, water and lemon juice to a boil. Reduce heat to medium; cook until sugar is dissolved and mixture turns a golden amber color. Stir in butter until melted. Add cream. Remove from the heat. Serve with bread pudding. **Yield:** 12 servings.

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The Power of Rosemary

Food for Thought: Rosemary…is the herb sacred to remembrance and to friendship. —Sir Thomas More

Long before rosemary became popular in the kitchen, this pungent herb was prized for its "health-related" powers, such as improving the memory and relieving headaches. It was also believed that it could protect against evil spirits.

Cooks today turn to rosemary for its powerful, pine-like flavor that complements vegetables, breads, eggs, soups, cream sauces and meats like lamb, veal and venison.

Use rosemary fresh when possible. Sprigs will keep for a week or more when the stems are immersed in water. The fresh leaves can also be frozen.

Rosemary Veal Meatballs

❧ **PREP: 25 min.**
❧ **COOK: 20 min.**

These savory appetizer meatballs, seasoned with rosemary and garlic, get a touch of sweetness from chopped golden raisins. "They will be the hit at your next gathering," assures Rhonda Maiani of Chapel Hill, North Carolina.

- **1 cup (8 ounces) plain yogurt**
- **1 jar (4-1/2 ounces) marinated artichoke hearts, drained and chopped**
- **2 tablespoons prepared Italian salad dressing**
- **1 garlic clove, minced**

MEATBALLS:

- **2 eggs, lightly beaten**
- **3/4 cup soft bread crumbs**
- **1/2 cup golden raisins, finely chopped**
- **3 garlic cloves, minced**
- **4 teaspoons dried rosemary, crushed**
- **1-1/2 teaspoons salt**
- **1 teaspoon pepper**
- **1 pound ground veal**
- **1/4 cup vegetable oil**

In a small bowl, combine the yogurt, artichokes, salad dressing and garlic; cover and refrigerate until serving.

In a large bowl, combine the eggs, bread crumbs, raisins, garlic, rosemary, salt and pepper. Crumble veal over mixture and mix well. Shape into 1-in. balls.

In a large skillet, brown meatballs in oil in small batches. Remove with a slotted spoon and keep warm. Serve with yogurt sauce. **Yield:** 3-1/2 dozen (1-1/2 cups sauce).

Rosemary-Skewered Artichoke Chicken

❧ **PREP: 20 min. + marinating**
❧ **GRILL: 20 min.**

✓ Includes Nutrition Facts.

These attractive kabobs from Lisa White of San Diego, California put rosemary in the spotlight. The chicken and vegetables have a lovely, fresh herb flavor whether you choose to use the rosemary stems as skewers or not.

- **1/3 cup olive oil**
- **2 tablespoons snipped fresh dill**
- **1 tablespoon minced fresh oregano**
- **2 teaspoons grated lemon peel**
- **2 garlic cloves, minced**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **1-1/2 pounds boneless skinless chicken breasts, cut into 1-inch cubes**
- **6 fresh rosemary stems (18 inches)**
- **1 can (14 ounces) water-packed artichoke hearts, rinsed, drained and halved**
- **2 medium yellow summer squash, cut into 1-inch slices**
- **6 cherry tomatoes**

In a large resealable plastic bag, combine the oil, dill, oregano, lemon peel, garlic, salt and pepper; add chicken. Seal bag and turn to coat; refrigerate for at least 2 hours.

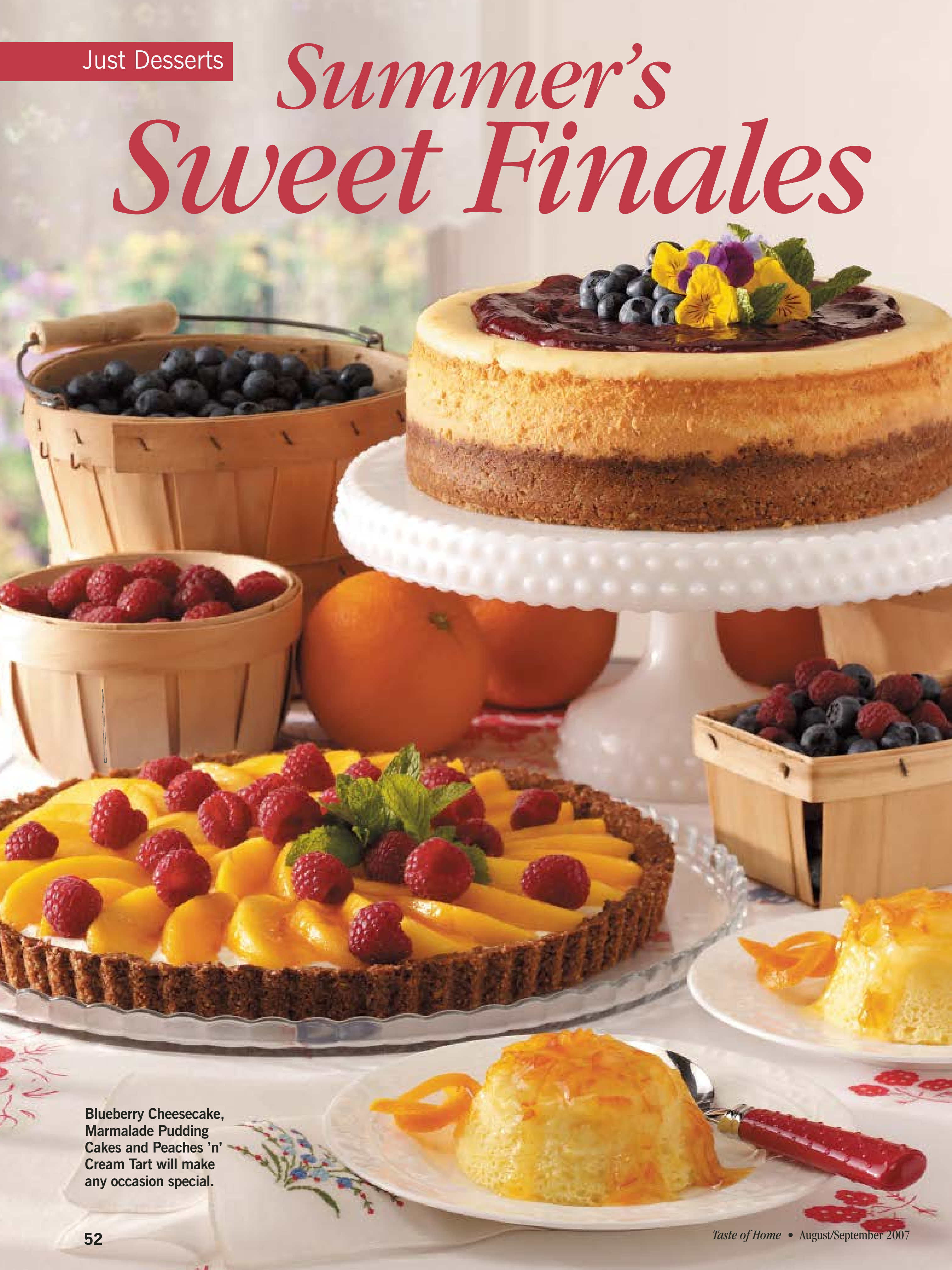
Using a vegetable peeler, peel bark from the bottom half of each rosemary stem and make a point at each end; soak in water until ready to use.

Drain and discard marinade. On soaked rosemary stems, alternately thread the chicken, artichokes, squash and tomatoes. Position the leaf parts of the rosemary stems so they are outside of the grill cover. Grill, covered, over medium heat for 10-15 minutes on each side or until chicken juices run clear and vegetables are tender. **Yield:** 6 servings.

Nutrition Facts: 1 skewer equals 215 calories, 9 g fat (2 g saturated fat), 63 mg cholesterol, 321 mg sodium, 8 g carbohydrate, 1 g fiber, 25 g protein. **Diabetic Exchanges:** 3 very lean meat, 1 vegetable, 1 fat.



Summer's Sweet Finales

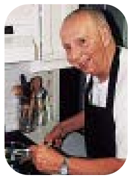


Blueberry Cheesecake, Marmalade Pudding Cakes and Peaches 'n' Cream Tart will make any occasion special.

Expect nods of approval when serving these fresh, fruity desserts for a Labor Day party or summer event.

Blueberry Cheesecake

❧ **PREP: 1 hour**
❧ **BAKE: 70 min. + chilling**



Savor the best of the blues with this crowd-pleasing blueberry cheesecake from Dick Deacon of Lawrenceville, Georgia. "Dick and I became highly desired members of a supper club group in anticipation of his contributions," notes his wife, Sybil.

40 vanilla wafers, crushed
1 cup finely chopped pecans
1/3 cup butter, melted

FILLING:

2 cups 4% cottage cheese
2 packages (8 ounces *each*) cream cheese, softened
1/2 cup butter, softened
1-1/2 cups sugar
2 cups (16 ounces) sour cream
6 tablespoons cornstarch
6 tablespoons all-purpose flour
4 eggs, lightly beaten
4-1/2 teaspoons lemon juice
1 teaspoon vanilla extract

BLUEBERRY GLAZE:

3-1/2 cups fresh blueberries, *divided*
1 cup sugar
2 tablespoons cornstarch
Edible pansies *or* violas and fresh mint leaves, optional

In a bowl, combine the wafer crumbs, pecans and butter. Press onto the bottom and 2 in. up the sides of a greased 10-in. springform pan. Place on a baking sheet. Bake at 375° for 8 minutes. Cool on a wire rack. Reduce heat to 325°.

Process cottage cheese in a blender until smooth; pour into a large mixing bowl. Add cream cheese, butter and sugar; beat until smooth. Add sour cream, cornstarch and flour; beat well. Add eggs; beat on low speed just until combined. Stir in lemon juice and vanilla just until combined. Pour over crust.

Return pan to baking sheet. Bake for 70-80 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

For glaze, puree 2-1/2 cups blueberries in a food processor; press through a fine mesh sieve, reserving 1 cup juice. Discard pulp and seeds. In a small saucepan, combine sugar, cornstarch and reserved blueberry juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Refrigerate until completely cooled. Remove sides of pan. Spread glaze over cheesecake. Sprinkle with remaining blueberries; garnish with pansies and mint if desired. Refrigerate leftovers. **Yield:** 14-16 servings.

Editor's Note: Make sure to properly identify flowers before picking. Double-check that they're edible and have not been treated with chemicals.

Marmalade Pudding Cakes

❧ **PREP: 20 min.**
❧ **BAKE: 25 min.**

✓ Includes Nutrition Facts.

For a light dessert, field editor Marian Platt of Sequim, Washington serves guests these cute custard treats accented with orange peel and glazed with marmalade sauce.

2 tablespoons butter, softened
3/4 cup sugar, *divided*
1/4 cup all-purpose flour
4 eggs, *separated*
1 cup milk
1/4 cup orange juice
1/4 cup lemon juice, *divided*
1-1/2 teaspoons grated orange peel
1/3 cup orange marmalade, warmed

In a small mixing bowl, beat butter and 1/2 cup sugar until crumbly. Beat in flour and egg yolks until smooth. Gradually beat in the milk, orange juice, 2 tablespoons lemon juice and orange peel.

In another small mixing bowl, beat egg whites on high speed until soft peaks form. Add the remaining sugar; beat until stiff peaks form. Gently fold into orange mixture.

Pour into eight 6-oz. custard cups thoroughly coated with nonstick cooking spray. Place cups in two 13-in. x 9-in. x 2-in. baking pans; add 1 in. of boiling water to pans.

Bake at 325° for 25-30 minutes or until a knife inserted near the center comes out clean and tops are golden brown. Run a knife around the edges; carefully invert cakes onto dessert plates. Combine marmalade and remaining lemon juice; drizzle over warm cakes. **Yield:** 8 servings.

Nutrition Facts: 1 cake equals 206 calories, 6 g fat (3 g saturated fat), 118 mg cholesterol, 83 mg sodium, 34 g carbohydrate, trace fiber, 5 g protein. **Diabetic Exchanges:** 2 starch, 1 fat.

Peaches 'n' Cream Tart

❧ **PREP: 30 min.**
❧ **BAKE: 15 min. + cooling**

Fresh peach slices and big, juicy raspberries crown this beautiful tart from Brenda Harmon of Hastings, Minnesota. "It's the perfect dessert for company during peach season," says Brenda.

2 cups crumbled soft macaroon cookies
1 cup ground pecans
3 tablespoons butter, melted
1/2 cup heavy whipping cream
1 package (8 ounces) cream cheese, softened
1/3 cup sugar
2 teaspoons orange juice
1 teaspoon vanilla extract
1/4 teaspoon almond extract
4 medium fresh peaches, peeled and sliced *or* 3 cups frozen unsweetened sliced peaches, thawed
2 tablespoons lemon juice
1/2 cup fresh raspberries
1/4 cup apricot preserves
2 teaspoons honey

In a food processor, combine the crumbled cookies, pecans and butter; cover and process until blended. Press onto the bottom and up the sides of an ungreased 11-in. fluted tart pan with removable bottom.

Place pan on a baking sheet. Bake at 350° for 12-14 minutes or until golden brown. Cool completely on a wire rack.

In a small mixing bowl, beat cream until soft peaks form; set aside. In another small mixing bowl, beat cream cheese and sugar until smooth. Beat in orange juice and extracts. Fold in whipped cream. Spread over crust. In a small bowl, combine peaches and lemon juice. Arrange peaches and raspberries over filling.

In a small saucepan, combine preserves and honey. Cook and stir over low heat until melted; strain. Brush over fruit. Store in the refrigerator. **Yield:** 10 servings.



Our Family's Favorite Grace



Maybe you'd like a new prayer to recite at the family reunion or one to say on Labor Day. Whatever your wishes, here are several meaningful prayers that have found a special spot in readers' hearts. You might find one you'll want to adopt, too.

• Malvern, Arkansas resident Twila Walker composed this prayer for her son when he was born. "I hope he continues the tradition throughout his life," Twila says.

Thank You, Jesus, for this day, for our work and for our play. Help us to be kind and good and always do the things we should. And for this food upon our table, let it make us strong and able. Thank You, Jesus. Amen.

• "I wrote this dinner prayer for a camp outing many years ago," says Gary Conrad, an assistant Scoutmaster who hails from Omaha, Nebraska.

Lord, at the end of this day, we take time to give You thanks. Thank You for filling our day with activities and fun. Thank You for giving us companionship and fellowship with our fellow Scouts. Bless us as we sit down to enjoy the evening meal You have provided. In Your name we pray, Amen.

• Tavares, Florida resident Irene Kaufmann jots, "We're empty nesters, but that gives us no reason to omit table grace at each meal. In unison, my husband and I recite the following simple but heartfelt prayer."

Lord Jesus, be our holy guest, our morning joy and evening rest, and with our daily bread impart Your love and peace to every heart. Amen.

• Vivian Palmer says her children were always encouraged to create their own prayers at mealtime. "One evening, our then 3-year-old daughter said this all-encompassing prayer," writes Vivian from Arlington Heights, Illinois.

Dear God, thank You for all the nibbles and snacks we had today. Thank You for everything. Amen.

PRAY TELL. Please share your family's favorite grace with us. Send it to "Grace," 5925 Country Lane, Greendale WI 53129 or *editors@tasteofhome.com*. For Contributor Guidelines, see page 62.

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Does Anyone Have...

Readers looking for recipes turn here for your help.

If you can answer any of these requests, write directly to the person seeking information. If you have a question, send it to "Does Anyone Have…?", *Taste of Home*, 5925 Country Lane, Greendale WI 53129, or E-mail us at *editors@tasteofhome.com.* (Make sure to include your street address.) We'll use as many as possible.

These readers may receive hundreds of responses and may not be able to personally thank everyone for their generosity. Rest assured, they appreciate your help.

Does anyone have a recipe for Frog-Eye Salad? A woman in Salina, Kansas gave me the recipe, but I lost it. It's made with small macaroni pellets and marshmallows. Thank you. *—Mellonie Patterson*
205 Sleighbell Ln.
Carthage NC 28327

I once had a recipe for stuffed cauliflower, and it was delicious. I hope someone has a copy they'd send me.
—Mary Hane
1103 E. Wall St.
Centerville IA 52544

My mother-in-law made a salad using whipped cream, salad dressing, diced apples and maybe onions. Would someone share the recipe?
—Ilene Lemke
832 Airport Rd.
Pembroke ON Canada K8A 6W7

About 30 years ago, my aunt gave me a recipe for a frozen chocolate pie, and neither of us can locate it now. It had unsweetened chocolate, a graham cracker crust and nondairy topping folded into the filling. I'd enjoy hearing from anyone who might have this recipe, or something similar.
—Pamela Lance
660 Live Oak Trail NE
Cleveland TN 37323

I've been looking for the recipe for Party Pie. The base was made with wafer crumbs, and the filling was whipped evaporated milk, crushed pineapple and pineapple gelatin. Might you have a copy you'd like to share?
—Ethel Penney
47 Belair Rd.
Winnipeg MB Canada R3T 0S3

I'm looking for a recipe for sweet-and-sour shrimp. Thank you. *—Jake Hazlett*
12341 M-68 Hwy.
Millersburg MI 49759

When my children were young, I made Milky Way Chocolate Cake, with the candy bars in the batter and the icing. Do you have the recipe?
—Jean Holley
12383 Huntington Village Dr.
Northport AL 35475

I've misplaced my recipes for Curry Chicken and Jamaican-Style Oxtails. I'd be grateful if someone would share these recipes. *—Aileen Banton*
1743 Bussing Ave. Apt. 2
Bronx NY 10466

Does someone have a recipe for steam burgers? When I was little, we used to buy these moist, soft sandwiches at a roadside restaurant in Carthage, Illinois. They were made with hamburger meat. I'd love to know how to make them. *—Justine Dillon*
2119 Stoner Dr. W.
Charleston IL 61920

Does anyone have a never-fail recipe for meat loaf that won't fall apart when sliced? You would make my day!
—Diane Geiger
3095 E. 600 S. 57
Churubusco IN 46723

My father remembers my grandmother making ice cream with a recipe that called for cooked tapioca. The cooked ingredients were then put in a hand-cranked ice cream maker. I'd love to surprise him with his favorite ice cream. *—Jan Denney*
9541 W. Ruby Ave.
Wauwatosa WI 53225

Years back, I baked a chocolate whole-wheat orange ginger cake, including the white part of an orange rind. I didn't copy the recipe and can't remember what kind of orange I used. Thanks for your help.
—Gayle Sweeney
35 Quimby Ave.
Woburn MA 01801

In the 1940s, my mama made dainty petit fours. I recall a light and not-too-sweet taste. Thank you in advance for sharing the recipe with me.
—Patsy Laycock
30451 Everett Rd.
Pueblo CO 81006-9548

I'd really like a good recipe for a hearty vegetarian chili, soup or stew. Thanks!
—Shannon Barry
7425 E. Heather Way
Everett WA 98203

I'm looking for a recipe for kimchi made from Chinese cabbage. I've heard it can also be made using shrimp. Please share your tasty recipe.
—Vivian Noon
308 Eighth St.
Windber PA 15963

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Patio-Perfect

A warm sun and balmy summer breezes create ideal conditions for dining outdoors. So stir up this quick and easy menu for the two of you, and enjoy these traditional favorites without all the leftovers.



Barbecued Pork Sandwiches

❧ **PREP/TOTAL TIME: 30 minutes**

A sweet yet tangy barbecue sauce flavors the juicy, shredded pork in these savory sandwiches from Mary Goff of Rowlesburg, West Virginia.

- **3 tablespoons chopped onion**
- **1 tablespoon butter**
- **1 can (8 ounces) tomato sauce**
- **2 tablespoons brown sugar**
- **1-1/2 teaspoons Worcestershire sauce**
- **1 teaspoon lemon juice**
- **1 teaspoon prepared mustard**
- **1 cup shredded *or* diced cooked pork**
- **2 hamburger buns, split**

In a small saucepan, saute onion in butter until tender. Stir in the tomato sauce, brown sugar, Worcestershire sauce, lemon juice and mustard. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes.

Add pork; cook and stir until heated through. Serve on buns. **Yield:** 2 servings.

Primo Pasta Salad

❧ **PREP/TOTAL TIME: 25 min.**

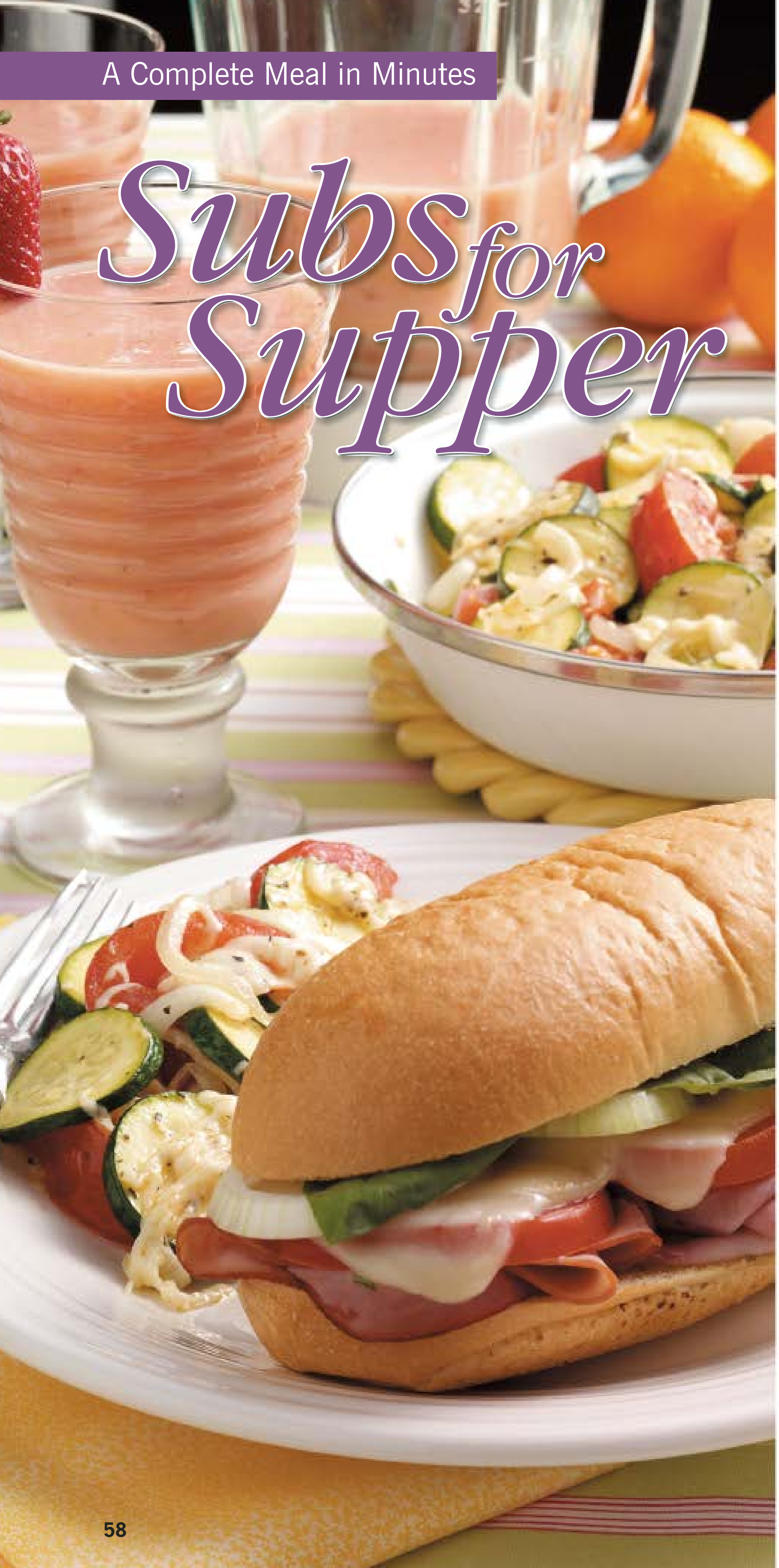
Teresa McGhee of Luttrell, Tennessee shares this delightful pasta salad tossed with a blend of Italian and ranch dressings. "I was making a simple pasta salad and decided to try something a little different," she notes.

- **3/4 cup uncooked spiral pasta**
- **1/4 cup *each* finely chopped onion, celery, green pepper and sweet red pepper**
- **1 hard-cooked egg, diced**
- **1 tablespoon chopped ripe olives**
- **1/8 teaspoon garlic powder**
- **1/8 teaspoon dried basil**
- **Dash salt and pepper**
- **2 tablespoons ranch salad dressing**
- **1 tablespoon Italian salad dressing**

Cook pasta according to package directions; drain and rinse in cold water. In a bowl, combine the pasta, onion, celery, peppers, egg, olives, garlic powder, basil, salt and pepper. Add dressings and toss to coat. Cover and refrigerate until serving. **Yield:** 2 servings.

Food for Thought: If you can't feed a hundred people, then feed just one. —Mother Teresa

Subs for Supper



For a refreshing and filling summertime (or anytime) meal, serve up this perky menu compiled by our Test Kitchen. You can put some of your garden harvest to good use with these three reader favorites, plus have supper on the table in less than 30 minutes.

• "I got the idea for **Hot Italian Ham Subs** when I tried to duplicate a delicious deli sandwich I'd enjoyed while traveling," says Leann Hillmer of Sylvan Grove, Kansas. Fresh tomato and basil add color and flavor to Leann's hearty recipe.

• Jennifer Yoder writes from Amberg, Wisconsin, "I love fresh vegetables, especially zucchini. My mother-in-law's recipe for **Zucchini Mozzarella Medley** is one of my favorite ways to fix it."

• "**Strawberry Orange Smoothies** is one of my experiments," writes Deb MacNeil of Westminster, Colorado. "If you make this recipe ahead of time, place in a pitcher in the refrigerator and stir for an additional 10-15 seconds before serving."

Strawberry Orange Smoothies

❧ **PREP/TOTAL TIME: 15 min.**

✓ Includes Nutrition Facts.

- **3 cups orange juice**
- **1 carton (8 ounces) strawberry yogurt**
- **6 fresh strawberries**
- **1 can (8 ounces) crushed pineapple, drained**
- **1 medium firm banana, cut into chunks**

Place half of each ingredient in a blender; cover and process until blended. Pour into chilled glasses. Repeat with remaining ingredients. Serve immediately. **Yield:** 6 servings.

Nutrition Facts: 1 cup equals 144 calories, 1 g fat (trace saturated fat), 2 mg cholesterol, 21 mg sodium, 33 g carbohydrate, 1 g fiber, 2 g protein.

TIP: When making fruit smoothies, I add a dollop of nondairy topping to the fruit, milk and ice for a creamier blend.

—*Mary Morris,* Elkhorn, Nebraska

Hot Italian Ham Subs

❧ **PREP/TOTAL TIME: 20 min.**

- **1/2 cup olive oil**
- **1/4 cup red wine vinegar**
- **1 tablespoon Dijon mustard**

1 teaspoon sugar
1/2 teaspoon pepper
1/2 teaspoon minced fresh basil
1/4 teaspoon salt
4 submarine buns, split
12 slices deli ham
12 slices tomato
12 slices part-skim mozzarella cheese
12 fresh basil leaves
4 slices sweet onion, halved
8 slices provolone cheese

In a jar with a tight-fitting lid, combine the first seven ingredients; shake well. Generously drizzle dressing over cut sides of buns.

On bun bottoms, layer the ham, tomato and mozzarella cheese. On bun tops, layer the basil leaves, onion and provolone cheese. Place on a baking sheet.

Broil 6-8 in. from the heat for 2-3 minutes or until cheese is melted. Place bun tops over bottoms; serve immediately. **Yield:** 4 servings.

Zucchini Mozzarella Medley

PREP/TOTAL TIME: 25 min.

3 cups sliced zucchini
1 cup sliced onion
1 garlic clove, minced
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/8 teaspoon salt
3 tablespoons butter
1 medium tomato, cut into 12 wedges
1 cup (4 ounces) shredded part-skim mozzarella cheese

In a large skillet, saute the zucchini, onion, garlic and seasonings in butter until crisp-tender.

Gently stir in tomato wedges; sprinkle with cheese. Remove from the heat; cover and let stand for 1-2 minutes or until cheese is melted. **Yield:** 4 servings.

TIP: To chop fresh basil or any fresh herb quickly, remove the leaves from the stems and cut with kitchen scissors. It works like a charm! *—Barbara McCalley* Allison Park, Pennsylvania

Ask Our Test Kitchen Team

Alum Not Needed

In my younger days, pickled cucumbers called for alum to keep the vegetables crisp in home canning recipes. But nowadays, recipes for pickled vegetables do not call for alum. Why is it no longer used? —H.K., Las Cruces, New Mexico

Years ago, it was common to see alum listed in canned pickle recipes. According to the USDA, alum may still safely be used to firm fermented cucumbers, but it does not improve the firmness of quick-process pickles. If you use good-quality ingredients and follow current canning methods, alum is not needed.

If you do use alum, do not use more than 1/4 teaspoon per quart of pickling liquid. Excess will cause bitterness. For up-to-date canning recipes, contact your local county Extension agency.

Getting to Know Kohlrabi

Recently, I've seen recipes that use kohlrabi, but I don't know what it is. It looks like it's related to the potato. Is it expensive? —A.R., East Point, Kentucky

Kohlrabi is that elusive vegetable that remains a mystery to most folks. Although it resembles a potato, it actually grows aboveground. The name kohlrabi is German—kohl meaning cabbage and rabi, turnip. The taste is a blend of cabbage, turnip, water chestnut and artichoke.

To prepare kohlrabi, peel the outer fibrous layer and boil or steam either whole or halved for 15-30 minutes or until tender. Kohlrabi is also wonderful served uncooked. Peeled and cut into sticks or slices, it can be served with dips or spreadable cheese. Look for kohlrabi at bargain prices during the summer months.

Meet a Team Member: *Peggy Woodward*



Nutrition has always been an interest of mine. In high school, I was on the volleyball team, and it was evident that my athletic performance was better when I was eating right.

It wasn't a surprise to my family and friends that I earned a bachelor's degree in dietetics from the University of Illinois. I then completed an internship at the Medical University of South Carolina to become a registered dietitian. Shortly after that, I moved to Wisconsin to be a home economist at Reiman Publications and, eventually, a food editor.

This is a job with many hats, but my main focus is lightening and modifying recipes while maintaining their delicious flavor. Truly, a dish or goodie is not worth eating if it doesn't taste good.

I also enjoy answering readers' questions on cooking and nutrition for our magazines, and recently, I helped our books department complete *Taste of Home's Diabetic Cookbook 2008*.

At home, I enjoy preparing recipes with the fresh vegetables from my garden, but I also cook meat-and-potato dinners for my husband, Scott. We like to trade off!

Separating Alfredo

I make a yummy Alfredo sauce with butter, cream, Parmesan cheese and a touch of ground nutmeg. It's great when you first make it, but after putting it in the fridge, the sauce separates and the butter gets hard on the top. When reheated, the sauce is greasy and stays separated. How do I make it stay creamy? —L.J., Centre Hall, Pennsylvania

This is a typical problem with butter sauces. As the sauce cools, the butterfat forms clumps of fat that don't easily go back together again.

Next time you are reheating your sauce, start by heating 1/2 cup of heavy whipping cream until reduced by half. Slowly whisk in the butter sauce until smooth, creamy and heated through.

Food for Thought: A thriving household depends on the use of seasonal produce and…common sense. —Olivier de Serres

STUMPED? If you have a food-related question, turn to page 62 for our Contributor Guidelines or E-mail us at *editors@tasteofhome.com*.

Web Contests

enter on-line
for a chance to win!

Nothing could be easier than our prize program. Just enter on our Web site, and you might win!

Each issue of *Taste of Home* shows you how to serve up nutritious and satisfying meals. We're also serving up a great prize, and entering takes no time at all! Simply visit our Web site at ***www.tasteofhome.com/prizes*** and register for a chance to win the prize below.

Nuwave® Pro Infrared Oven Looks Great, Cooks Fast!



The revolutionary Nuwave® Pro Infrared Oven combines infrared, conduction and convection heat to save time, energy and calories in the kitchen. It cooks foods up to 50 percent faster than conventional ovens and saves additional time because it needs no preheating or defrosting. Simply place the food in the oven, and it begins to cook immediately!

This tabletop oven cooks meals with less fat than conventional ovens because no additional fats or oils are required. The oven's cooking tray and unique triple cooking power also help to reduce the amount of fats in foods.

From everyday meals to healthy snacks and decadent desserts, the Nuwave Pro Infrared Oven produces nutritious results in just minutes.

The oven's three-level system cooks meat, fish or poultry, vegetables and desserts on separate racks without mingling flavors, so you can cook an entire meal at once!

As an added benefit, the oven won't heat up the kitchen, making it ideal in summer months or as a second oven when you're entertaining.

The oven comes with an owner's manual, a "Quick & Easy" cooking guide, a recipe book and a low-carb-diet recipe book.

For your chance to win one of 10 Nuwave Pro Infrared Ovens in black, valued at $149.99 each, visit our Web site and click on the "Contests" link. Entries must be received by September 30, 2007. **Ten winners will be drawn on October 2, 2007.**

Recipes and Coupons Delivered Weekly

Save time and money planning meals for your family with the *Taste of Home* Menu$aver newsletter. This FREE weekly E-mail is filled with practical tips, simple recipes and money-saving coupons to help make your life easier.

Menu$aver already has thousands of loyal readers, and here's what some of them have to say about the newsletter:

- "I like that it's from *Taste of Home*, and I can count on the recipes being good and family-friendly."
- "A lot of great recipes to choose from. The coupons are a nice bonus that other newsletters don't offer."
- "I love having help to plan meals!"
- "Menu$aver helps me pick what I want to eat daily and write up my grocery list from the menus. Plus, it saves money!"
- "The recipes are absolutely wonderful and actually WORK! I know I can trust the recipe suggestions. Your ideas also help keep my family happy…including me!"

Find out what you'll like best about the *Taste of Home* Menu$aver newsletter by signing up today at *www.tasteofhome.com/menusaver*.



To enter, and for official rules and details, visit our Web site at www.tasteofhome.com/prizes. **Don't have Internet access at home? Visit your local library and set up a free E-mail account, then visit our Web site to enter. No purchase is necessary to enter or win. See each prize description for respective sweepstakes closing dates. Open to U.S. residents 18 and over. Sponsor is the Reiman Media Group, Inc. Void where prohibited.**

Taste of Home Cooking School

GREAT gatherings

Special Guest
KRAFT KITCHENS

Begin with Great Food! Discover easy ideas for your next get-together at a **Taste of Home Cooking School** headed your way! Deliciously simple recipes, tried-and-true tips and fun hints for entertaining are yours in this **2-hour showcase**.

ST	CITY	DATE	CODE
AL	Ozark	Sept. 6	36303
AL	Florence	Oct. 16	35630
AL	Hanceville	Oct. 27	35055
AZ	Sierra Vista	Oct. 25	85635
AZ	Cottonwood	Nov. 5	86326
AZ	Kingman	Nov. 7	86401
AZ	Mohave Valley	Nov. 9	86442
AZ	Yuma	Nov. 12	85364
AZ	Douglas	Nov. 14	85607
CA	Yuba City	Oct. 2	95901
CA	Yreka	Oct. 4	96097
CA	Modesto	Oct. 16	95354
CA	Paradise	Oct. 18	95967
CA	Vacaville	Oct. 29	95688
CA	Redding	Nov. 1	96003
CA	Watsonville	Nov. 5	95076
CA	Bakersfield	Nov. 15	93309
CO	Sterling	Oct. 25	80751
CO	Longmont	Oct. 30	80501
CO	Fort Collins	Nov. 1	80538
CO	Grand Junction	Nov. 8	81502
CO	Montrose	Nov. 13	81401
CO	Craig	Nov. 19	81625
CT	Southington	Oct. 30	06489
GA	Columbus	Sept. 22	31901
GA	Rome	Oct. 2	30161
GA	Albany	Oct. 4	31705
GA	Duluth	Oct. 18	30046
GA	Newnan	Oct. 23	30263
IA	Marshalltown	Sept. 5	50158
IA	Hampton	Sept. 11	50441
IA	Burlington	Sept. 13	52601
IA	Sheldon	Sept. 15	51201
IL	Du Quoin	Sept. 11	62832
IL	Dixon	Sept. 13	61081
IL	Salem	Sept. 18	62881
IN	Princeton	Sept. 10	47670
IN	Salem	Sept. 13	47167

ST	CITY	DATE	CODE
IN	North Vernon	Sept. 25	47265
IN	New Castle	Oct. 2	47362
IN	Richmond	Oct. 9	47374
KS	Pittsburg	Sept. 27	66762
KS	Wichita	Oct. 9	67226
KS	Hutchinson	Oct. 11	67501
KS	Hays	Oct. 13	67601
KY	Danville	Sept. 6	40422
LA	West Monroe	Sept. 13	71201
ME	Waterville	Oct. 9	04901
MI	Monroe	Sept. 27	48161
MI	Hastings	Oct. 4	49581
MI	Port Huron	Oct. 11	48060
MN	Owatonna	Sept. 18	55060
MN	Windom	Sept. 20	56101
MN	Marshall	Oct. 2	56258
MN	Wadena	Oct. 6	56482
MO	Branson	Sept. 7	65616
MO	Branson	Sept. 8	65617
MO	Springfield	Sept. 20	65806
MO	Blue Springs	Sept. 25	64050
MS	Summit	Sept. 18	39648
MS	Meridian	Sept. 25	39301
MT	Cut Bank	Sept. 6	59474
MT	Kalispell	Sept. 10	59901
MT	Hamilton	Sept. 13	59840
MT	Glasgow	Sept. 18	59230
MT	Billings	Sept. 21	59101
NC	Shelby	Oct. 30	28150
NC	Mebane	Nov. 1	27215
NC	Fayetteville	Nov. 8	28306
NH	Derry	Oct. 19	03109
NM	Las Cruces	Oct. 9	88005
NM	Clovis	Oct. 16	88101
NM	Roswell	Oct. 23	88201
NV	Elko	Sept. 28	89801
NY	Cohoes	Oct. 2	12180
NY	Auburn	Oct. 6	13021
NY	Gainesville	Oct. 27	14569

ST	CITY	DATE	CODE
NY	Verona	Nov. 13	13403
OH	Canton	Sept. 20	44702
OH	Warren	Sept. 25	44482
OH	Mansfield	Sept. 27	44906
OH	Portsmouth	Oct. 1	45662
OH	Sidney	Oct. 3	45365
PA	West Reading	Sept. 13	19601
PA	Myerstown	Sept. 18	17042
PA	Nazareth	Sept. 21	18052
PA	Lancaster	Oct. 4	17608
PA	Wilkes-Barre	Oct. 23	18711
PA	Erie	Nov. 2	16501
SC	Rock Hill	Nov. 6	29730
SD	Spearfish	Oct. 4	57783
TN	Jackson	Sept. 27	38301
TN	Cleveland	Oct. 9	37311
TN	Sevierville	Oct. 11	37764
TN	Sparta	Oct. 25	38583
TX	Bryan	Sept. 10	77802
TX	Wichita Falls	Sept. 13	76308
TX	Temple	Sept. 24	76501
TX	Lubbock	Oct. 2	79401
TX	Kingwood	Oct. 11	77346
TX	Amarillo	Oct. 13	79109
TX	Plainview	Oct. 18	79042
UT	Lehi	Sept. 11	84043
UT	Woods Cross	Sept. 13	84010
UT	Ogden	Sept. 20	84404
UT	Richfield	Sept. 25	84642
VA	Galax	Sept. 11	24333
VT	Essex Junction	Sept. 28	05753
WI	Hudson	Oct. 4	54016
WV	Clarksburg	Sept. 13	26301
WV	Weirton	Sept. 18	43952
WV	Morgantown	Oct. 5	26505
WY	Sheridan	Sept. 27	82801
WY	Gillette	Oct. 2	82718
WY	Rock Springs	Oct. 9	82901
WY	Cheyenne	Oct. 11	82001









Log on to **tasteofhomeschools.com** or call **414-423-5454** (starting August 16, 2007) and enter the code for the show you want to attend.

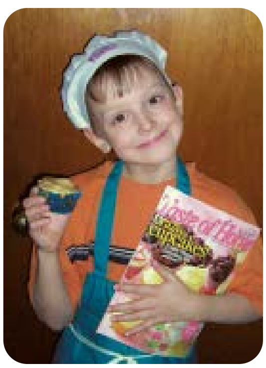
for Ticket Information

Stirring Comments

Readers share comments and feedback from their kitchens.

Dinner Favors Texas Flavors

After completing a home-school study on the state of Texas, my son, Elijah, and I prepared a Texas-style dinner for the rest of the family. Naturally, I turned to *Taste of Home* for our menu.



We got our recipes for Favorite Chili and Sweet Corn Bread from the *TOH* Recipe Finder (*www.tasteofhome.com*), and we made the delicious and moist Texas Chocolate Cupcakes in the April/May issue. As you can see from my son's beaming face (left), the dinner was a culinary success. Thank you for a magazine that never lets me (or my family) down. *—Paula Zaitz*

Chicopee, Massachusetts

CONTRIBUTOR GUIDELINES

Want to send in your favorite recipe or handy tip, fun idea or photo to share with other readers? We'd love to hear from you. Here's how to get involved:

1. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions on page 43.)

2. After you submit materials, please be patient. Due to the large volume, it can take our small staff several months to review materials. We may hold your material without informing you, but we will let you know if we publish something you submitted. Materials that won't fit in *Taste of Home* may be considered for our Web sites, cookbooks, promotions and other publications.

3. By submitting material for publication, you grant Reiman Media Group, Inc., its parent company, subsidiaries, affiliates, partners and licensees use of the material, including your name, hometown and state.

We reserve the right to modify, reproduce and distribute the material in any medium and in any manner or appropriate place. We test recipes submitted to us and reserve the right to alter them as needed. We may contact you via phone, E-mail or mail regarding your submission.

4. It's easy to send us recipes and other submissions! Simply use the convenient form on our Web site at *www.tasteofhome.com*. Or you can E-mail them to *editors@tasteofhome.com*. If you have a particular department or feature in mind, please type it in the subject line of your E-mail message.

To send submissions via regular mail, please address them to: *Taste of Home*, 5925 Country Lane, Greendale WI 53129. If you have a particular department in mind, please print it on the front of the envelope. You can send recipe cards or photocopies of family cookbooks, and they can be hand-printed or typed on a sheet of paper...whatever is easiest for you. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.

5. Sending photos? We accept 35mm color prints or high-resolution digital photos. Please submit digital images as jpegs at 300 dpi.



Taste-ful Spring Spread

Over the past 9 months, a group of us (above) have gotten together for Thursday morning Bible study. Members include missionaries, and wives of medical students and businessmen. For our final get-together last spring, we each made a recipe from *Taste of Home*. We had a great time and, of course, enjoyed great food. *—Barb Conner*

Guadalajara, Mexico

Get-Well Gift from "Ted"

Thank you for the 2-Tier Pie Butler from Taste of Home Entertaining (Ted's Toothpick prize, April/May). You'll never know how much this gift meant to my 34-year-old daughter, Connie, who has been battling cancer.

Last October, Connie needed surgery but told her doctors, "Not until after the *Taste of Home* Cooking Schools show." The doctors agreed to put things off for 2 days.

Back at the hospital, we looked for Ted's toothpick together as she waited to go into surgery. "Did you enter for the toothpick drawing, Mom?" she asked later. "Yes," I assured her.

When I won the pie butler, I was speechless.

Now Connie and I will not only share the magazine—we'll share the pie butler. She's still undergoing treatment, but just the other day, we enjoyed a slice of pie together. *—Carolyn Brown*

Pawhuska, Oklahoma

Confidence-Booster



I've been subscribing to *Taste of Home* for over a year now. Thanks to your recipes, I have found a greater sense of confidence. I'm now making recipes I previously would have skimmed over, thinking they were too difficult. This self-assurance led me to make Cinnamon Apple Cheesecake (Aug/Sept '06) for my boyfriend, Charlie. Not only was it delicious, but it came out beautiful, too. *—Molly Moore*

Middletown, Rhode Island

Husband-Wife Cooking Team

My husband, Larry, and I eagerly await the arrival of *Taste of Home*. We keep all our back issues and refer to them frequently for meals. We also enjoy preparing and sharing your recipes with family and friends. Thank you! *—Elizabeth Courtney*

Dayton, Texas

Meet the 1,000 Cooks Who Help Edit This Magazine!

Look to see which field editors are from your area.

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Continued on page 64 →

Here's Part of

Our Staff:

We'd like you to meet a couple of our 1,000 field editors from across North America. These cooks practice their trade at home, day in and day out, for family and friends. In fact, they're probably a lot like you!



Cynthia Bent

Newark, Delaware

Personal profile: Husband Peter; son Matthew, 21. Cynthia is a personal assistant to the regional president of a bank.

"Before my son was born, I ran a small business from home, selling a variety of cakes and cookies, including children's cakes, Italian rum cake and pizzelles. My goal is to open a shop once Matt graduates from college.

"I grew up in an Italian home, where food and family go hand in hand. My mom said I demonstrated a real interest in cooking and baking even before I entered school. Mom encouraged me to experiment with recipes and create new ones. The kitchen has always been therapeutic for me."

See Cynthia's bruschetta recipe on page 21.



Pat Hockett

Wrangell, Alaska

Personal profile: Husband Chuck; two grown children, Dannette and Brian; three grandchildren. Pat, a retired nurse, now works as a hospital ward clerk.

"I've competed in several local and national cooking contests, including the National Beef Cook-Off. I enjoy cooking for others. Two of my husband's favorites are my gumbo and New Orleans Barbecue Shrimp.

"One of my most requested recipes is Sweet and Hot Pepper Relish, made with red bell peppers, sweet onions and red pepper flakes. I always keep a jar of it in the fridge.

"When not in the kitchen, I enjoy walking and beading. Chuck and I also travel to Florida several times a year."

Our 1,000 Editors:

(continued from page 63)

bourn, Gardner; Arden Billings, Greenfield; Christine Omar, Harwich Port; Judy Kimball, Haverhill; Charlotte Baillargeon, Hinsdale; Mary West, Marstons Mills; Maria Mulligan, Methuen; Helen Malwitz, Peabody; Nancy LoRe, Rockland; Maria Regakis, Somerville; Kaye Gooch, Sudbury; Judith Sumner, Worcester.

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Join the Team

Our volunteer editors regularly share recipes, cooking tips and ideas with our home-office staff. In turn, their names appear here, and they receive a free subscription to *Taste of Home*.

Interested in joining our team of field editors? If you're a good cook and would like to be considered, send several of your favorite recipes, plus details about you and your cooking background, to "Join the Team," *Taste of Home*, 5925 Country Lane, Greendale WI 53129.

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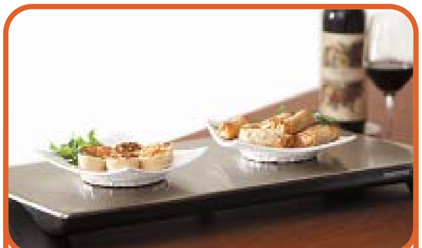
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Tray Makes Entertaining Easy

Tired of your dishes getting cold on the buffet or at a potluck? The Silhouette Stainless Steel Cordless Classic Warming Tray by Toastess International is a handy solution—with no extension cord to get in the way.

After an 8-minute warm-up time, unplug the tray and detach the cord. Automatic temperature control protects against overheating. Then move the tray to the serving table, and it will stay hot for 60 minutes. The handles stay cool so you can easily transfer the tray.

Its ample surface size (24" x 12") accommodates several dishes. Suggested retail is $99.99. Smaller sizes are also available.

For more information on Toastess International products, go to *www.tasteofhome.com/links.*

Ted's Toothpick Contest

Poem Ends with a Surprise

Find the hidden toothpick, and you could win!

Poetry lovers and wedding planners alike got a double dose of good fortune when they read page 8 of our last issue. Right below the rolling-pin poem and above the lavender place card was Ted's toothpick.

From West Paterson, New Jersey, Patricia Ingalls was tickled to read the wedding shower feature in the June/July issue, especially since her daughter is getting married in September. "The lavender name card and the poem caught my eye. Being a lover of poetry, I immediately began to read the poem aloud. As I reached the last line, I heard myself say, 'Best wishes from...Ted's Toothpick!' Ted couldn't have dropped his toothpick in a more perfect spot!"

Another reader was pleasantly surprised to see her name in the magazine. "I was looking at my name on the floral place card and was thinking, 'No one's named Elizabeth anymore.' That's right when I spotted the toothpick above!" writes Elizabeth Graham of Murrysville, Pennsylvania.

Yes, our little game of hiding a drawing of a toothpick is a fun pastime for many readers. If you're new to *Taste of Home*, here's the story behind our contest: Ted is an imaginary character who accidentally drops his toothpick after sampling one of the dishes in each issue. Unfortunately, Ted's not very good at finding his toothpick...so he counts on *Taste of Home* subscribers to help him out.

Where Did It Land?

A drawing of a toothpick is hidden somewhere in every copy of each issue, including the one you're reading right now. It may be anywhere—tucked into a photo or stuck in a drawing...in a margin...even used as an exclamation point at the end of a headline. It resembles a real-life flat toothpick and looks like this...

The toothpick above is just an example—not the one hidden for this issue's contest. We've concealed it elsewhere, and it could be a different color or size.

If you find the toothpick and want to enter our contest, go to *www.tasteofhome.com* and click on the "Ted's Toothpick" link. Or, mail a postcard or note saying, "I found Ted's toothpick on page ___" with your name and address printed on it to: "Attn. Toothpick," *Taste of Home*, 5925 Country Lane, Greendale WI 53129. Share an anecdote about the fun you had locating it, if you wish.

Whether you enter on-line or through the mail, you have an equal opportunity to win. We combine on-line and mail entries, then draw the winners' names at random.

100 Prizes Include Cordless Warming Trays

This time, the first five winners will receive a Silhouette Stainless Steel Cordless Classic Warming Tray from Toastess International (see it at left). Ninety-five more winners will receive our *Best of Country Appetizers* cookbook.

Please do not include subscription checks or change-of-address notes with your mailed-in entry. The first entries received are not necessarily the winners, so you need not use express delivery. We'll conduct the drawing in *September*. Good luck!

Winners Listed On-Line

From those who correctly identified the toothpick's location last time, 40 readers won an Ultimate 3-in-1 Caddy (for cupcakes) and 60 more received our *Best of Country Appetizers* cookbook. For a list of winners, go to *www.tasteofhome.com.*

Where *Was* That Toothpick?

In the June/July issue, it was hidden below the rolling-pin poem on page 8.

'Creative Cakes' Album

Some made us chuckle. Others made our jaws drop. And several were so clever that we were mesmerized. Any way you look at it, *Taste of Home's* "Creative Cakes" contest proved yet again the amazing talent and originality of our readers. Here are some more cakes that made our judges look twice.



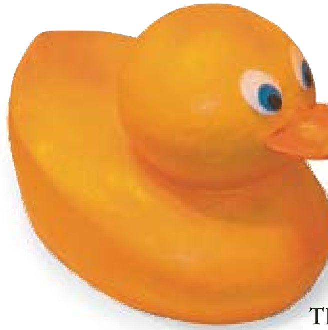
Beauty Is Ageless

This cake (above) was too hilarious for words. My sister was turning 50, and I designed a cake that wasn't too flattering—to say the least!

Once the base was frosted, I piped gray string all over the head for hair. I used a #2 size round tip for piping the dress and a star tip for the pink icing flowers. The buttons can be black frosting or Nibs candies, and the ruffle around the neck was done with a rose tip #103. With a toothpick, I drew the eyes and lips, and I frosted Fruit Roll-Ups for the nose and ears. The final touch was gold wire eyeglasses.

My "Grandma" cake was a big hit at the party and very fun to make!

—Annette Olson
Cedar Hills, Utah



That's Just Ducky

This cute rubber ducky cake was made for a baby shower. The customer gave me free rein, as long as her cake was all about ducks. She even gave me a small rubber ducky toy, in case I wanted to use it as a decoration on the cake.

I decided to make an edible version of the ducky. The body is three oval-shaped cakes stacked on top of each other (if you don't have oval pans, just cut them from a sheet cake). I shaped cake for the head, but you could use a Styrofoam ball to make it easier.

I frosted the duck with yellow buttercream icing. Once the icing was slightly crusted, I smoothed over it with a damp paper towel. The eyes and beak are thinly rolled fondant.

My customer was thrilled. I think she was expecting just a sheet cake with rubber duckies drawn on it.

I've really gotten into sculpted and 3-D cakes, recently opening my own cake shop, Sweet Celebrations, where they are the specialty.

—Kori Hardesty
Warsaw, Ohio



Baby Cakes

I made "Two Peas in a Pod" for a friend of my sister who was expecting twins. The mom-to-be loved the cake, and so did her guests. One wanted to know who made the cake, and, before I knew it, I was signed up to make a cake for another shower.

When my children were born, I didn't have much time to pursue art, my major in college. So, I started drawing on cakes.

My children—now 22, 18 and 14—still love getting a special cake on their birthdays. I also decorate specialty cakes at a local bakery part-time.

—Sherri Frohlich
Benton, Arkansas



Candy Land Cake

Featured on the Back Cover

—Pen Perez, Berkeley, CA

❧ **PREP: 2 hours**
❧ **BAKE: 30 min. + cooling**

2 packages (18-1/4 ounces *each*) cake mix of your choice

Vanilla and chocolate frosting

Green mist food color spray, optional

Assorted decorations: **Starburst candies, red Fruit Roll-Up, red coarse sugar, Dots, regular and miniature peanut butter cups, chocolate jimmies, large and small gumdrops, Dum Dum Pops, miniature candy canes, clear and blue rock candy, cake and waffle ice cream cones, multicolored sprinkles, green colored sugar, miniature marshmallows, round peppermints and conversation hearts**

Line two 13-in. x 9-in. x 2-in. baking pans with waxed paper and grease the paper. Prepare cake batter; pour into prepared pans. Bake according to package directions. Cool for 15 minutes before removing from pans to wire racks to cool completely; remove waxed paper.

Level tops of cakes; place side by side on a covered board. Frost top and sides of cake with vanilla frosting; mist with food color spray if desired.

With a Candy Land game board as your guide, form a path using Starburst candies. With vanilla frosting, pipe "Happy Birthday" on candies. With chocolate frosting, make an arrow; pipe "Start" on the arrow with vanilla frosting.

For the Mountain/Gumdrop pass, use a red Fruit Roll-Up, red coarse sugar and Dots.

For forests, add peanut butter cups topped with piped chocolate frosting, chocolate jimmies, gumdrops, Dum Dum Pops, candy canes and rock candy.

For castle, pipe vanilla frosting into ice cream cones. Garnish with Dots and sprinkles.

Between the pathways, add green colored sugar, sprinkles, miniature marshmallows, peppermints and conversation hearts. Pipe additional frosting to fill in spaces; top with sprinkles.

Pipe vanilla frosting around base of cake; place peppermints around top edge of cake. **Yield:** 30-40 servings.

Editor's Note: This cake is best eaten the day it's prepared. Do not refrigerate.

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✔ Recipe includes Nutrition Facts



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It's Your Turn at CANDY LAND!



Take the sweet path to this fun and fanciful cake, a Grand Prize winner in *Taste of Home's* big "Creative Cakes" contest. On pages 14-17, see more winners and meet Pen Perez of Berkeley, California, who was inspired by the ever-popular board game when making her whimsical Candy Land Cake.

You can make it, too! Turn to page 66 for your candy shopping list and the step-by-step directions.

Next Issue's Menu…

With Halloween and Thanksgiving on the horizon, *Taste of Home's* Oct/Nov issue will offer a mouth-watering feast of holiday fare. Here's a sneak peek:

- **Halloween fun foods** will satisfy hungry trick-or-treaters. Even the ghosts will say "Bravo!" instead of "Boo!" when they taste these goodies.
- Take your choice of **Thanksgiving Three Ways!** Coming up are complete traditional, make-ahead and quick-and-easy menus for your gathering.
- Prize-winning recipes from our **Holiday Baking Bonanza** contest will have you salivating! These special treats will take you from Thanksgiving right into Christmas.
- **Plus**, the Oct/Nov issue will show you how to make a gorgeous cascading centerpiece of fresh fruits and dips…save you time with a satisfying 30-minute meal…help you lighten up with recipes lower in fat and sugar—all with tried-and-true recipes from good cooks just like you. It will be ready soon!

Taste of Home